

## AIPA II

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **51**
- SRM **8.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

### Steps

- Temp **63 C**, Time **80 min**

### Mash step by step

- Heat up **23.4 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **80 min** at **63C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (64.1%)   | 80 %  | 4   |
| Grain | Monachijski         | 2.2 kg (28.2%) | 80 %  | 16  |
| Grain | Strzegom Karmel 30  | 0.2 kg (2.6%)  | 75 %  | 30  |
| Grain | Strzegom Karmel 150 | 0.2 kg (2.6%)  | 75 %  | 150 |
| Grain | Karmelowy Czerwony  | 0.2 kg (2.6%)  | 75 %  | 59  |

### Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Magnum  | 40 g   | 60 min   | 13 %       |
| Boil    | Chinook | 30 g   | 15 min   | 8.8 %      |
| Boil    | Cascade | 50 g   | 0 min    | 6 %        |
| Dry Hop | Chinook | 30 g   | 7 day(s) | 8.8 %      |
| Dry Hop | Cascade | 35 g   | 7 day(s) | 6 %        |

### Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale  | Slant | 250 ml | WŁASNE     |