

## AIPA II

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **41**
- SRM **8.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **7 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **13.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	1.7 kg (50%)	80 %	35
Grain	Weyermann - Monachijski typ I	1 kg (29.4%)	80 %	16
Grain	Weyermann - Carapils	0.7 kg (20.6%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	15 min	13.2 %
Aroma (end of boil)	Cascade	30 g	5 min	8.3 %
Aroma (end of boil)	Mosaic	30 g	5 min	10.5 %
Whirlpool	Chinook	60 g	0 min	12 %
Whirlpool	Citra	30 g	0 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis