

## AIPA pp2

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- Gravity **14.7 BLG**
- ABV ---
- IBU **34**
- SRM **6.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **64 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (69%)	85 %	7
Grain	Strzegom Monachijski typ I	1 kg (13.8%)	79 %	16
Grain	Weyermann - Light Munich Malt	0.25 kg (3.4%)	82 %	14
Grain	Strzegom Pilzneński	1 kg (13.8%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	60 min	6 %
Boil	Cascade	30 g	30 min	6 %
Boil	Willamette	30 g	10 min	5 %
Boil	Willamette	30 g	0 min	5 %
Dry Hop	Cascade	30 g	7 day(s)	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	9.35 g	---