

## AIPA v.2 30L

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **57**
- SRM **13.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **35 liter(s)**
- Total mash volume **45 liter(s)**

### Fermentables

| Type  | Name                 | Amount     | Yield | EBC |
|-------|----------------------|------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (50%) | 80 %  | 4.5 |
| Grain | Pszeniczny           | 2 kg (20%) | 85 %  | 4.5 |
| Grain | Strzegom Karmel 150  | 1 kg (10%) | 75 %  | 150 |
| Grain | Biscuit Malt         | 2 kg (20%) | 79 %  | 45  |

### Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Simcoe     | 25 g   | 60 min   | 13.2 %     |
| Boil    | Citra      | 25 g   | 15 min   | 12 %       |
| Boil    | Citra      | 50 g   | 5 min    | 12 %       |
| Boil    | Centennial | 100 g  | 5 min    | 10.5 %     |
| Dry Hop | Simcoe     | 25 g   | 4 day(s) | 13.2 %     |
| Dry Hop | Citra      | 75 g   | 4 day(s) | 12 %       |
| Dry Hop | Centennial | 100 g  | 4 day(s) | 10.5 %     |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 23 g   | Fermentis  |