

## AIPA v2

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **43**
- SRM **5.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.8 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **17.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (81.3%)	79 %	6
Grain	Pszeniczny	0.5 kg (8.1%)	85 %	4
Grain	Strzegom Monachijski typ II	0.3 kg (4.9%)	79 %	22
Grain	Karmelowy Jasny 30EBC	0.15 kg (2.4%)	75 %	30
Sugar	cukier	0.2 kg (3.3%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	30 g	30 min	12.8 %
Boil	Citra	30 g	10 min	14.2 %
Boil	Amarillo	20 g	10 min	9.3 %
Dry Hop	Citra	20 g	7 day(s)	14.2 %
Dry Hop	Amarillo	30 g	7 day(s)	9.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	220 ml	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	6 g	Mash	60 min