

## AIPA warka 2

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **52**
- SRM **10.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

### Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (78.6%)	80 %	5
Grain	Strzegom Karmel 150	0.5 kg (7.1%)	75 %	150
Grain	Strzegom Monachijski typ I	0.5 kg (7.1%)	79 %	16
Grain	Strzegom Pszeniczny	0.5 kg (7.1%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	60 min	12 %
Boil	Amarillo	35 g	15 min	7.1 %
Boil	Citra	25 g	15 min	12 %
Aroma (end of boil)	Cascade	20 g	0 min	6.7 %
Dry Hop	Amarillo	15 g	7 day(s)	7.1 %
Dry Hop	Cascade	35 g	7 day(s)	6.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis