

## aipa2

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **100**
- SRM **7.1**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- 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 kg (71.4%) | 80 %  | 5   |
| Grain | Viking Munich Malt   | 2 kg (28.6%) | 78 %  | 18  |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Chinook | 40 g   | 70 min | 13 %       |
| Boil    | Mosaic  | 40 g   | 10 min | 10 %       |
| Boil    | Simcoe  | 40 g   | 30 min | 13.2 %     |