

## IAPA#2

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **23**
- SRM **4.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

### Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **18.6 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

### Fermentables

| Type    | Name                       | Amount         | Yield | EBC |
|---------|----------------------------|----------------|-------|-----|
| Grain   | Viking Pale Ale malt       | 2 kg (35.4%)   | 80 %  | 5   |
| Grain   | Strzegom Monachijski typ I | 1 kg (17.7%)   | 79 %  | 16  |
| Grain   | Viking Pilsner malt        | 2 kg (35.4%)   | 82 %  | 4   |
| Grain   | Pszeniczny                 | 0.3 kg (5.3%)  | 85 %  | 4   |
| Adjunct | płatki jęczmienne          | 0.35 kg (6.2%) | --- % | --- |

### Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Chinook  | 20 g   | 60 min   | 7.6 %      |
| Boil                | Cascade  | 20 g   | 20 min   | 7.1 %      |
| Aroma (end of boil) | Amarillo | 20 g   | 0 min    | 9.5 %      |
| Aroma (end of boil) | Citra    | 10 g   | 0 min    | 12 %       |
| Dry Hop             | Citra    | 20 g   | 4 day(s) | 12 %       |
| Dry Hop             | Mosaic   | 50 g   | 4 day(s) | 10 %       |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|         |     |     |        |           |
|---------|-----|-----|--------|-----------|
| us - 05 | Ale | Dry | 11.5 g | fermentis |
|---------|-----|-----|--------|-----------|