

## AIPA #2

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **41**
- SRM **5.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount      | Yield | EBC |
|-------|---------------------------|-------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 6 kg (100%) | 85 %  | 7   |

### Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Simcoe   | 35 g   | 60 min | 12.8 %     |
| Aroma (end of boil) | Amarillo | 100 g  | 0 min  | 9.5 %      |

### Yeasts

| Name                         | Type | Form  | Amount | Laboratory  |
|------------------------------|------|-------|--------|-------------|
| Wyeast - 1318 London Ale III | Ale  | Slant | 200 ml | Wyeast Labs |