AIPA#2

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **36**
- SRM **12.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	4.7 kg *(100%)*	80 %	35

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	10 g	60 min	10.5 %
Boil	Mosaic	10 g	60 min	10 %
Boil	Centennial	10 g	15 min	10.5 %
Boil	Mosaic	10 g	15 min	10 %
Whirlpool	Centennial	15 g	15 min	10.5 %
Whirlpool	Mosaic	15 g	15 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Slant	300 ml	---

Extras

Type	Name	Amount	Use for	Time
Fining	mech	7 g	Boil	10 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.