

## AIPA 2.0

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **52**
- SRM **5.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **13.5 %/h**
- Boil size **34.7 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **27 liter(s)**

### Steps

- Temp **63 C**, Time **45 min**
- Temp **73 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **20.2 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **25 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **34.7 liter(s)** of wort

### Fermentables

| Type    | Name                                  | Amount         | Yield | EBC |
|---------|---------------------------------------|----------------|-------|-----|
| Grain   | Pale Wiking Malt                      | 2.5 kg (35%)   | 79 %  | 6   |
| Grain   | Pale Ale Zero Viking Malt             | 1 kg (14%)     | 80 %  | 6   |
| Grain   | Pilzneński 3,2-4,5 EBC Viking Malt    | 1 kg (14%)     | 80 %  | 4   |
| Grain   | Monachijski Ciemny typ II Viking Malt | 0.6 kg (8.4%)  | 80 %  | 20  |
| Grain   | Carared Weyermann                     | 0.35 kg (4.9%) | 75 %  | 45  |
| Grain   | Płatki owsiane błyskawiczne           | 0.8 kg (11.2%) | 70 %  | 4   |
| Adjunct | Płatki jęczmienne                     | 0.4 kg (5.6%)  | 80 %  | 3   |
| Grain   | Pszenica niesłodowana                 | 0.5 kg (7%)    | 70 %  | 2   |

### Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 30 g   | 50 min | 15.5 %     |
| Boil    | Marynka                | 25 g   | 50 min | 10 %       |
| Boil    | Simcoe                 | 30 g   | 0 min  | 13.2 %     |

|         |          |       |           |        |
|---------|----------|-------|-----------|--------|
| Dry Hop | Simcoe   | 100 g | 10 day(s) | 13.2 % |
| Dry Hop | Amarillo | 100 g | 10 day(s) | 9.5 %  |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 12 g   | ---        |

### Extras

| Type        | Name                | Amount | Use for  | Time   |
|-------------|---------------------|--------|----------|--------|
| Fining      | Mech irlandzki      | 5 g    | Boil     | 10 min |
| Other       | kwask I-askorbinowy | 4.5 g  | Bottling | ---    |
| 4 g / 20 L  |                     |        |          |        |
| Water Agent | Kwas mlekowy        | 5 g    | Mash     | 5 min  |