

## #2 AIPA

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- Gravity **15.9 BLG**
- ABV ---
- IBU **67**
- SRM **8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 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 **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount       | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt   | 2 kg (33.3%) | 85 %  | 7   |
| Grain | Pilzński                    | 2 kg (33.3%) | 81 %  | 4   |
| Grain | Weyermann pszeniczny jasny  | 1 kg (16.7%) | 80 %  | 6   |
| Grain | Strzegom Monachijski typ II | 1 kg (16.7%) | 79 %  | 22  |

### Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Citra      | 25 g   | 60 min | 12 %       |
| Boil    | Rakau (NZ) | 15 g   | 30 min | 9.5 %      |
| Boil    | Citra      | 15 g   | 30 min | 12 %       |
| Boil    | Rakau (NZ) | 15 g   | 15 min | 9.5 %      |
| Boil    | Citra      | 10 g   | 10 min | 12 %       |
| Boil    | Cascade    | 10 g   | 1 min  | 6 %        |

### Yeasts

| <b>Name</b>  | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale         | Dry         | 11.5 g        | Fermentis         |