

## AIPA 2

---

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **57**
- SRM **4.8**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	5 kg (71.4%)	81 %	5
Grain	Weyermann - Pale Ale Malt	1.5 kg (21.4%)	85 %	7
Grain	Weyermann pszeniczny jasny	0.5 kg (7.1%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Aroma (end of boil)	Amarillo	30 g	10 min	9.5 %
Aroma (end of boil)	Centennial	30 g	10 min	10.5 %
Dry Hop	Centennial	60 g	5 day(s)	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis