

## AIPA 2

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **38**
- SRM **4.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21 liter(s)**

### Steps

- Temp **65 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **70C**
- Keep mash **0 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	82 %	4.5
Grain	Pszeniczny	0.5 kg (8.3%)	84 %	4.6
Grain	Strzegom Monachijski typ I	0.5 kg (8.3%)	81 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13.9 %
Aroma (end of boil)	Citra	25 g	15 min	14.2 %
Aroma (end of boil)	Cascade	25 g	15 min	6.5 %
Dry Hop	Citra	25 g	5 day(s)	14.2 %
Dry Hop	Cascade	25 g	5 day(s)	6.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis