

## 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  |