

AIPA 2

- Gravity **14.1 BLG**
- ABV ---
- IBU **64**
- SRM **9.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **26.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 6 kg (91.6%) | 79 % | 6 |
| Grain | Strzegom Karmel 150 | 0.25 kg (3.8%) | 75 % | 150 |
| Grain | Strzegom pszeniczny | 0.3 kg (4.6%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Citra | 10 g | 30 min | 12 % |
| Boil | Amarillo | 10 g | 20 min | 9.5 % |
| Boil | Cascade | 10 g | 10 min | 6 % |
| Boil | Citra | 20 g | 5 min | 12 % |
| Boil | Amarillo | 20 g | 5 min | 9.5 % |
| Boil | Cascade | 20 g | 5 min | 6 % |
| Aroma (end of boil) | Citra | 20 g | 30 min | 12 % |
| Aroma (end of boil) | Amarillo | 20 g | 30 min | 9.5 % |
| Aroma (end of boil) | Cascade | 20 g | 30 min | 6 % |
| Dry Hop | Citra | 50 g | 5 day(s) | 12 % |
| Dry Hop | Cascade | 50 g | 5 day(s) | 6 % |
| Dry Hop | Amarillo | 50 g | 5 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale | Dry | 11.5 g | Safale |