

## AIPA 2 6.02

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **16**
- SRM **4.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.9 kg (100%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	13 %
Whirlpool	Cascade	30 g	1 min	7.1 %
Whirlpool	Centennial	30 g	1 min	9.4 %
Dry Hop	Cascade	50 g	4 day(s)	7.1 %
Dry Hop	Centennial	50 g	4 day(s)	9.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	1400 ml	Fermentis