

## AIPA#2

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **125**
- SRM **7.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale    | 5 kg (76.9%)  | 79 %  | 6   |
| Grain | Strzegom Wiedeński   | 1 kg (15.4%)  | 79 %  | 10  |
| Grain | Strzegom Bursztynowy | 0.5 kg (7.7%) | 70 %  | 49  |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| First Wort          | Chinook | 50 g   | 50 min | 11 %       |
| First Wort          | Citra   | 40 g   | 50 min | 12 %       |
| Aroma (end of boil) | Mosaic  | 20 g   | 0 min  | 11 %       |
| Aroma (end of boil) | WAI-ITI | 10 g   | 0 min  | 4.1 %      |
| Aroma (end of boil) | Citra   | 20 g   | 0 min  | 12 %       |
| First Wort          | Mosaic  | 30 g   | 50 min | 11 %       |

### Yeasts

| Name                                 | Type | Form | Amount | Laboratory      |
|--------------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M36 Liberty Bell Ale | Ale  | Dry  | 10 g   | Mangrove Jack's |
| liberty bell ale M36 suche           |      |      |        |                 |