

Aipa alepiwo vol 2

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **62**
- SRM **5.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 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 **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.6 kg (74.2%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 0.7 kg (11.3%) | 79 % | 16 |
| Grain | Słód pszeniczny Bestmalz | 0.6 kg (9.7%) | 82 % | 5 |
| Grain | Płatki owsiane | 0.3 kg (4.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 10 g | 60 min | 15.5 % |
| Boil | Simcoe | 25 g | 40 min | 13.2 % |
| Boil | Simcoe | 25 g | 20 min | 13.2 % |
| Aroma (end of boil) | Cascade | 50 g | 0 min | 6 % |
| Whirlpool | Mosaic | 25 g | 0 min | 10 % |
| Dry Hop | Mosaic | 50 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |