

AIPA ATM II

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **66**
- SRM **7.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **48.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **37.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | pale ale | 8 kg (76.2%) | 95 % | --- |
| Grain | Strzegom Wiedeński | 1 kg (9.5%) | 79 % | 10 |
| Grain | Strzegom Karmel 300 | 0.5 kg (4.8%) | 70 % | 299 |
| Grain | Pszeniczny | 1 kg (9.5%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Citra | 60 g | 60 min | 12 % |
| Boil | Amarillo | 50 g | 25 min | 9.5 % |
| Boil | Cascade | 25 g | 25 min | 6 % |
| Boil | Centennial | 35 g | 15 min | 10.5 % |
| Aroma (end of boil) | Centennial | 25 g | 2 min | 10.5 % |
| Aroma (end of boil) | Amarillo | 20 g | 2 min | 9.5 % |
| Dry Hop | Cascade | 25 g | 5 day(s) | 6 % |
| Dry Hop | Amarillo | 30 g | 5 day(s) | 9.5 % |
| Dry Hop | Centennial | 40 g | 5 day(s) | 10.5 % |
| Dry Hop | Citra | 20 g | 5 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 15 g | Fermentis |