

AIPA II

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **51**
- SRM **8.4**
- 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 **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

Steps

- Temp **63 C**, Time **80 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **80 min** at **63C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (64.1%) | 80 % | 4 |
| Grain | Monachijski | 2.2 kg (28.2%) | 80 % | 16 |
| Grain | Strzegom Karmel 30 | 0.2 kg (2.6%) | 75 % | 30 |
| Grain | Strzegom Karmel 150 | 0.2 kg (2.6%) | 75 % | 150 |
| Grain | Karmelowy Czerwony | 0.2 kg (2.6%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Magnum | 40 g | 60 min | 13 % |
| Boil | Chinook | 30 g | 15 min | 8.8 % |
| Boil | Cascade | 50 g | 0 min | 6 % |
| Dry Hop | Chinook | 30 g | 7 day(s) | 8.8 % |
| Dry Hop | Cascade | 35 g | 7 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 250 ml | WŁASNE |