

## AIPA v2

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **59**
- SRM **8.4**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (83.3%)	85 %	7
Grain	Strzegom Monachijski typ I	0.7 kg (11.7%)	79 %	16
Grain	Cara Gold Castlemalting	0.3 kg (5%)	78 %	120

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	60 min	6 %
Boil	Cascade	30 g	50 min	6 %
Boil	Willamette	60 g	20 min	5 %
Aroma (end of boil)	Citra	30 g	5 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	11.5 g	---