

#2 AIPA

- Gravity **15.9 BLG**
- ABV ---
- IBU **67**
- SRM **8**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (33.3%)	85 %	7
Grain	Pilzneński	2 kg (33.3%)	81 %	4
Grain	Weyermann pszeniczny jasny	1 kg (16.7%)	80 %	6
Grain	Strzegom Monachijski typ II	1 kg (16.7%)	79 %	22

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	60 min	12 %
Boil	Rakau (NZ)	15 g	30 min	9.5 %
Boil	Citra	15 g	30 min	12 %
Boil	Rakau (NZ)	15 g	15 min	9.5 %
Boil	Citra	10 g	10 min	12 %
Boil	Cascade	10 g	1 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis