

## #2 AIPA

- Gravity **18.5 BLG**
- ABV ---
- IBU **109**
- SRM **9.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.5 kg (82.1%)	81 %	4
Grain	Strzegom Karmel 150	0.2 kg (3%)	75 %	150
Grain	Monachijski	1 kg (14.9%)	80 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	10 g	45 min	6 %
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	15.5 %
Boil	Centennial	10 g	45 min	10.5 %
Boil	Citra	10 g	45 min	12 %
Boil	Cascade	10 g	50 min	6 %
Boil	Centennial	10 g	50 min	10.5 %
Boil	Citra	10 g	50 min	12 %
Boil	Cascade	10 g	60 min	6 %
Boil	Centennial	10 g	60 min	10.5 %
Boil	Citra	10 g	60 min	12 %
Dry Hop	Cascade	30 g	5 day(s)	6 %
Dry Hop	Centennial	30 g	5 day(s)	10.5 %
Dry Hop	Citra	30 g	5 day(s)	12 %

### Yeasts

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