

## AIPA 2.0

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **52**
- SRM **5.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **13.5 %/h**
- Boil size **34.7 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **27 liter(s)**

### Steps

- Temp **63 C**, Time **45 min**
- Temp **73 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **20.2 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **25 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **34.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Wiking Malt	2.5 kg (35%)	79 %	6
Grain	Pale Ale Zero Viking Malt	1 kg (14%)	80 %	6
Grain	Pilzneński 3,2-4,5 EBC Viking Malt	1 kg (14%)	80 %	4
Grain	Monachijski Ciemny typ II Viking Malt	0.6 kg (8.4%)	80 %	20
Grain	Carared Weyermann	0.35 kg (4.9%)	75 %	45
Grain	Płatki owsiane błyskawiczne	0.8 kg (11.2%)	70 %	4
Adjunct	Płatki jęczmienne	0.4 kg (5.6%)	80 %	3
Grain	Pszenica niesłodowana	0.5 kg (7%)	70 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	50 min	15.5 %
Boil	Marynka	25 g	50 min	10 %
Boil	Simcoe	30 g	0 min	13.2 %

Dry Hop	Simcoe	100 g	10 day(s)	13.2 %
Dry Hop	Amarillo	100 g	10 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	12 g	---

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	10 min
Other	kwask I-askorbinowy	4.5 g	Bottling	---
4 g / 20 L				
Water Agent	Kwas mlekowy	5 g	Mash	5 min