

## AIPA 2

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **87**
- SRM **10**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **0 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **18.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (56.5%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (16.1%)	79 %	16
Grain	Strzegom Pszeniczny	1 kg (16.1%)	81 %	6
Grain	Special B Castlemalting	0.2 kg (3.2%)	77 %	350
Grain	płatki jęczmienne	0.5 kg (8.1%)	70 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	30 g	60 min	15.5 %
Boil	Warrior	30 g	20 min	15.5 %
Boil	Citra	15 g	7 min	13 %
Whirlpool	Citra	20 g	30 min	13 %
Dry Hop	Citra	40 g	5 day(s)	13 %

### Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	7 g	Mash	---
Flavor	skórka suszona pomaranczy	30 g	Boil	10 min
Fining	whirlflock	1.1 g	Boil	5 min