

AIPA 2

- Gravity **15.9 BLG**
- ABV ---
- IBU **74**
- SRM **14.6**
- 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 **70 min**
- Evaporation rate **15 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **77C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castlemalting Pale Ale	4.8 kg (82.8%)	80 %	8
Grain	Pearl Pale Ale	0.4 kg (6.9%)	80 %	5
Grain	Castlemalting Crystal 150	0.4 kg (6.9%)	78 %	150
Grain	Aroma CastleMalting	0.2 kg (3.4%)	78 %	100

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	35 g	60 min	15.5 %
Boil	Willamette	15 g	17 min	5 %
Boil	Cascade	20 g	15 min	6 %
Boil	Citra	15 g	8 min	12 %
Boil	Cascade	20 g	4 min	6 %
Boil	Citra	15 g	2 min	12 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	4 g	Boil	10 min