

## AIPA 2

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- Gravity **11.7 BLG**
- ABV ---
- IBU **67**
- SRM **6.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **29 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **36.7 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)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (80.6%)	80 %	---
Grain	Strzegom Monachijski typ I	1 kg (16.1%)	79 %	18
Grain	Strzegom Karmel 150	0.2 kg (3.2%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	40 g	60 min	13 %
Aroma (end of boil)	Amarillo	30 g	20 min	9.5 %
Aroma (end of boil)	Cascade	30 g	15 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	140 ml	---

### Extras

Type	Name	Amount	Use for	Time
Flavor	skórka grejpfruta	0.02 g	Boil	10 min