

## Aipa alepiwo vol 2

---

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **62**
- SRM **5.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 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 | Viking Pale Ale malt       | 4.6 kg (74.2%) | 80 %  | 5   |
| Grain | Strzegom Monachijski typ I | 0.7 kg (11.3%) | 79 %  | 16  |
| Grain | Słód pszeniczny Bestmalz   | 0.6 kg (9.7%)  | 82 %  | 5   |
| Grain | Płatki owsiane             | 0.3 kg (4.8%)  | 85 %  | 3   |

### Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 10 g   | 60 min   | 15.5 %     |
| Boil                | Simcoe                 | 25 g   | 40 min   | 13.2 %     |
| Boil                | Simcoe                 | 25 g   | 20 min   | 13.2 %     |
| Aroma (end of boil) | Cascade                | 50 g   | 0 min    | 6 %        |
| Whirlpool           | Mosaic                 | 25 g   | 0 min    | 10 %       |
| Dry Hop             | Mosaic                 | 50 g   | 3 day(s) | 10 %       |

### Yeasts

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