

## AIPA II

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **61**
- SRM **4.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (62.5%)	82 %	4
Grain	Pszeniczny	1 kg (12.5%)	85 %	4
Grain	Viking Vienna Malt	1 kg (12.5%)	79 %	7
Grain	Viking Pale Ale malt	1 kg (12.5%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Boil	Amarillo	25 g	20 min	9.5 %
Boil	Simcoe	25 g	20 min	13.2 %
Boil	Amarillo	25 g	15 min	9.5 %
Boil	Simcoe	25 g	15 min	13.2 %
Whirlpool	Amarillo	75 g	1 min	9.5 %
Whirlpool	Simcoe	75 g	1 min	13.2 %
Dry Hop	Amarillo	175 g	3 day(s)	9.5 %
Dry Hop	Simcoe	175 g	3 day(s)	13.2 %

### Yeasts

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

### Notes

- Hop stand około 60min, tu wpisana minuta bo Brewness źle liczy IBU, nie uwzględnia temperatury poniżej 80 stopni.  
*Aug 14, 2021, 10:42 AM*