

AIPA pp2

- Gravity **14.7 BLG**
- ABV ---
- IBU **34**
- SRM **6.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **64 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (69%) | 85 % | 7 |
| Grain | Strzegom Monachijski typ I | 1 kg (13.8%) | 79 % | 16 |
| Grain | Weyermann - Light Munich Malt | 0.25 kg (3.4%) | 82 % | 14 |
| Grain | Strzegom Pilzneński | 1 kg (13.8%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Cascade | 30 g | 60 min | 6 % |
| Boil | Cascade | 30 g | 30 min | 6 % |
| Boil | Willamette | 30 g | 10 min | 5 % |
| Boil | Willamette | 30 g | 0 min | 5 % |
| Dry Hop | Cascade | 30 g | 7 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us 05 | Ale | Dry | 9.35 g | --- |