

AIPA wer2

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **56**
- SRM **8.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (53.3%)	80 %	5
Grain	Viking melanoidynowy	0.5 kg (6.7%)	75 %	70
Grain	Strzegom Monachijski typ I	1.5 kg (20%)	79 %	16
Grain	Strzegom Wiedeński	1.5 kg (20%)	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	12.4 %
Boil	Lublin (Lubelski)	50 g	60 min	2.8 %
Boil	Citra	20 g	20 min	13.5 %
Aroma (end of boil)	Citra	20 g	0 min	13.5 %
Aroma (end of boil)	sultana	10 g	0 min	13.9 %
Dry Hop	Citra	20 g	4 day(s)	12.6 %
Dry Hop	sultana	30 g	4 day(s)	13.9 %

Yeasts

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