

AIPA2

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **33**
- SRM **6.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **17.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale | 3 kg (77.9%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 0.75 kg (19.5%) | 79 % | 16 |
| Grain | Strzegom Karmel 30 | 0.1 kg (2.6%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 15 g | 45 min | 15.5 % |
| Boil | Willamette | 50 g | 0 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 | Ale | Dry | 11.5 g | Mangrove Jack's |

Notes

- mniej chmielu na goryczkę, więcej „na zimno,,
Jan 29, 2022, 12:34 PM