

## IAPA#2

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **23**
- SRM **4.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

### Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **18.6 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (35.4%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (17.7%)	79 %	16
Grain	Viking Pilsner malt	2 kg (35.4%)	82 %	4
Grain	Pszeniczny	0.3 kg (5.3%)	85 %	4
Adjunct	płatki jęczmienne	0.35 kg (6.2%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	7.6 %
Boil	Cascade	20 g	20 min	7.1 %
Aroma (end of boil)	Amarillo	20 g	0 min	9.5 %
Aroma (end of boil)	Citra	10 g	0 min	12 %
Dry Hop	Citra	20 g	4 day(s)	12 %
Dry Hop	Mosaic	50 g	4 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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us - 05	Ale	Dry	11.5 g	fermentis
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