AIPA II

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **51**
- SRM **8.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

Steps

- Temp **63 C**, Time **80 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **80 min** at **63C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg *(64.1%)*	80 %	4
Grain	Monachijski	2.2 kg *(28.2%)*	80 %	16
Grain	Strzegom Karmel 30	0.2 kg *(2.6%)*	75 %	30
Grain	Strzegom Karmel 150	0.2 kg *(2.6%)*	75 %	150
Grain	Karmelowy Czerwony	0.2 kg *(2.6%)*	75 %	59

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	60 min	13 %
Boil	Chinook	30 g	15 min	8.8 %
Boil	Cascade	50 g	0 min	6 %
Dry Hop	Chinook	30 g	7 day(s)	8.8 %
Dry Hop	Cascade	35 g	7 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	250 ml	WŁASNE

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.