

## AIPA 2

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **87**
- SRM **10**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **0 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **18.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale          | 3.5 kg (56.5%) | 79 %  | 6   |
| Grain | Strzegom Monachijski typ I | 1 kg (16.1%)   | 79 %  | 16  |
| Grain | Strzegom Pszeniczny        | 1 kg (16.1%)   | 81 %  | 6   |
| Grain | Special B Castlemalting    | 0.2 kg (3.2%)  | 77 %  | 350 |
| Grain | płatki jęczmienne          | 0.5 kg (8.1%)  | 70 %  | 4   |

### Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | Warrior | 30 g   | 60 min   | 15.5 %     |
| Boil      | Warrior | 30 g   | 20 min   | 15.5 %     |
| Boil      | Citra   | 15 g   | 7 min    | 13 %       |
| Whirlpool | Citra   | 20 g   | 30 min   | 13 %       |
| Dry Hop   | Citra   | 40 g   | 5 day(s) | 13 %       |

### Yeasts

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

## Extras

| Type        | Name                      | Amount | Use for | Time   |
|-------------|---------------------------|--------|---------|--------|
| Water Agent | gips piwowarski           | 7 g    | Mash    | ---    |
| Flavor      | skórka suszona pomaranczy | 30 g   | Boil    | 10 min |
| Fining      | whirlflock                | 1.1 g  | Boil    | 5 min  |