

AIPA#2

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **36**
- SRM **12.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|------------------|---------------|-------|-----|
| Liquid Extract | Bruntal Pale Ale | 4.7 kg (100%) | 80 % | 35 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|--------|------------|
| Boil | Centennial | 10 g | 60 min | 10.5 % |
| Boil | Mosaic | 10 g | 60 min | 10 % |
| Boil | Centennial | 10 g | 15 min | 10.5 % |
| Boil | Mosaic | 10 g | 15 min | 10 % |
| Whirlpool | Centennial | 15 g | 15 min | 10.5 % |
| Whirlpool | Mosaic | 15 g | 15 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------|
| us05 | Ale | Slant | 300 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------|--------|---------|--------|
| Fining | mech | 7 g | Boil | 10 min |