

# AIPA ATM II

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **66**
- SRM **7.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **48.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **37.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale	8 kg (76.2%)	95 %	---
Grain	Strzegom Wiedeński	1 kg (9.5%)	79 %	10
Grain	Strzegom Karmel 300	0.5 kg (4.8%)	70 %	299
Grain	Pszeniczny	1 kg (9.5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	60 g	60 min	12 %
Boil	Amarillo	50 g	25 min	9.5 %
Boil	Cascade	25 g	25 min	6 %
Boil	Centennial	35 g	15 min	10.5 %
Aroma (end of boil)	Centennial	25 g	2 min	10.5 %
Aroma (end of boil)	Amarillo	20 g	2 min	9.5 %
Dry Hop	Cascade	25 g	5 day(s)	6 %
Dry Hop	Amarillo	30 g	5 day(s)	9.5 %
Dry Hop	Centennial	40 g	5 day(s)	10.5 %
Dry Hop	Citra	20 g	5 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	15 g	Fermentis