

## AIPA II

---

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **73**
- SRM **6.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **20.7 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.9 kg (78.2%)	80 %	4
Grain	Monachijski	0.5 kg (10%)	80 %	16
Grain	Caraamber	0.34 kg (6.8%)	75 %	59
Grain	Strzegom Pszeniczny	0.25 kg (5%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	19 g	60 min	14 %
Boil	Mosaic	20 g	30 min	10 %
Boil	Mosaic	15 g	15 min	10 %
Boil	Citra	5 g	15 min	12 %
Whirlpool	Citra	25 g	0 min	12 %
Whirlpool	Mosaic	10 g	0 min	10 %