

## AIPA v2

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **61**
- SRM **5.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **28.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.4 kg (86.4%)	80 %	5
Grain	Viking Wheat Malt	0.45 kg (7.2%)	83 %	5
Grain	Strzegom Karmel 30	0.3 kg (4.8%)	75 %	---
Grain	Strzegom Karmel 150	0.1 kg (1.6%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	60 min	12.9 %
Boil	Oktawia	20 g	30 min	7.8 %
Boil	Oktawia	15 g	10 min	7.8 %
Aroma (end of boil)	Oktawia	20 g	1 min	7.8 %
Whirlpool	lunga polish hops	10 g	0 min	12.9 %
Dry Hop	Oktawia	50 g	0 day(s)	7.8 %
Dry Hop	Citra	50 g	0 day(s)	14.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	150 ml	SAFALE