

Rzepichowo 2 AIPA

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **73**
- SRM **25.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|------------------------------------|--------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (50%) | 80 % | 30 |
| Liquid Extract | Ekstrakt Słodowy Bursztynowy (WES) | 1.7 kg (50%) | 80 % | 250 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Mosaic | 10 g | 60 min | 10 % |
| Boil | Citra | 10 g | 60 min | 12 % |
| Boil | Citra | 10 g | 30 min | 12 % |
| Boil | Mosaic | 10 g | 30 min | 10 % |
| Boil | Amarillo | 10 g | 30 min | 9.5 % |
| Aroma (end of boil) | Mosaic | 15 g | 15 min | 10 % |
| Aroma (end of boil) | Citra | 15 g | 5 min | 12 % |
| Aroma (end of boil) | Amarillo | 15 g | 15 min | 9.5 % |
| Dry Hop | Citra | 100 g | 7 day(s) | 12 % |

Yeasts

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