

AIPA 2.0

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **52**
- SRM **5.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **13.5 %/h**
- Boil size **34.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **63 C**, Time **45 min**
- Temp **73 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20.2 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **25 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **34.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---------------------------------------|----------------|-------|-----|
| Grain | Pale Wiking Malt | 2.5 kg (35%) | 79 % | 6 |
| Grain | Pale Ale Zero Viking Malt | 1 kg (14%) | 80 % | 6 |
| Grain | Pilzneński 3,2-4,5 EBC Viking Malt | 1 kg (14%) | 80 % | 4 |
| Grain | Monachijski Ciemny typ II Viking Malt | 0.6 kg (8.4%) | 80 % | 20 |
| Grain | Carared Weyermann | 0.35 kg (4.9%) | 75 % | 45 |
| Grain | Płatki owsiane błyskawiczne | 0.8 kg (11.2%) | 70 % | 4 |
| Adjunct | Płatki jęczmienne | 0.4 kg (5.6%) | 80 % | 3 |
| Grain | Pszenica niesłodowana | 0.5 kg (7%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 30 g | 50 min | 15.5 % |
| Boil | Marynka | 25 g | 50 min | 10 % |
| Boil | Simcoe | 30 g | 0 min | 13.2 % |

| | | | | |
|---------|----------|-------|-----------|--------|
| Dry Hop | Simcoe | 100 g | 10 day(s) | 13.2 % |
| Dry Hop | Amarillo | 100 g | 10 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 12 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|---------------------|--------|----------|--------|
| Fining | Mech irlandzki | 5 g | Boil | 10 min |
| Other | kwask I-askorbinowy | 4.5 g | Bottling | --- |
| 4 g / 20 L | | | | |
| Water Agent | Kwas mlekowy | 5 g | Mash | 5 min |