

## AIPA #2

---

- Gravity **16.6 BLG**
- ABV ---
- IBU **61**
- SRM **7.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (61.5%)	79 %	6
Grain	Strzegom Wiedeński	2 kg (30.8%)	79 %	10
Grain	Strzegom Pszeniczny	0.5 kg (7.7%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	50 g	60 min	6 %
Aroma (end of boil)	Mosaic	25 g	15 min	12 %
Aroma (end of boil)	Citra	25 g	15 min	13.5 %
Dry Hop	Mosaic	25 g	3 day(s)	12 %
Dry Hop	Citra	25 g	3 day(s)	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	120 ml	Fermentum Mobile