

## AIPA#2

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **125**
- SRM **7.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 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)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (76.9%)	79 %	6
Grain	Strzegom Wiedeński	1 kg (15.4%)	79 %	10
Grain	Strzegom Bursztynowy	0.5 kg (7.7%)	70 %	49

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Chinook	50 g	50 min	11 %
First Wort	Citra	40 g	50 min	12 %
Aroma (end of boil)	Mosaic	20 g	0 min	11 %
Aroma (end of boil)	WAI-ITI	10 g	0 min	4.1 %
Aroma (end of boil)	Citra	20 g	0 min	12 %
First Wort	Mosaic	30 g	50 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M36 Liberty Bell Ale	Ale	Dry	10 g	Mangrove Jack's
liberty bell ale M36 suche				