

## AIPA II

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **43**
- SRM **8.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg (8.3%)	79 %	16
Grain	Strzegom Karmel 150	0.5 kg (8.3%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	20 g	60 min	11 %
Boil	Cascade PL	50 g	20 min	5.2 %
Boil	Citra	20 g	10 min	12 %
Aroma (end of boil)	Cascade PL	10 g	10 min	5.2 %
Dry Hop	Cascade PL	20 g	7 day(s)	5.2 %
Dry Hop	Citra	20 g	7 day(s)	12 %

### Yeasts

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