

## AIPA warka 2

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **52**
- SRM **10.1**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

### Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt       | 5.5 kg (78.6%) | 80 %  | 5   |
| Grain | Strzegom Karmel 150        | 0.5 kg (7.1%)  | 75 %  | 150 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (7.1%)  | 79 %  | 16  |
| Grain | Strzegom Pszeniczny        | 0.5 kg (7.1%)  | 81 %  | 6   |

### Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Citra    | 25 g   | 60 min   | 12 %       |
| Boil                | Amarillo | 35 g   | 15 min   | 7.1 %      |
| Boil                | Citra    | 25 g   | 15 min   | 12 %       |
| Aroma (end of boil) | Cascade  | 20 g   | 0 min    | 6.7 %      |
| Dry Hop             | Amarillo | 15 g   | 7 day(s) | 7.1 %      |
| Dry Hop             | Cascade  | 35 g   | 7 day(s) | 6.7 %      |

### Yeasts

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