

## AIPA#2\_2

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **57**
- SRM **15.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

### Steps

- Temp **68 C**, Time **75 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **18.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Malt	5 kg (80%)	80 %	17
Grain	Pszeniczny	1 kg (16%)	85 %	9
Grain	Crystal	0.25 kg (4%)	80 %	425

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	13.4 %
Boil	Citra	30 g	30 min	13.4 %
Aroma (end of boil)	Citra	50 g	0 min	12.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis