

## AIPA 2

- Gravity **14.1 BLG**
- ABV ---
- IBU **64**
- SRM **9.4**
- 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 **19.6 liter(s)**
- Total mash volume **26.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (91.6%)	79 %	6
Grain	Strzegom Karmel 150	0.25 kg (3.8%)	75 %	150
Grain	Strzegom pszeniczny	0.3 kg (4.6%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	30 min	12 %
Boil	Amarillo	10 g	20 min	9.5 %
Boil	Cascade	10 g	10 min	6 %
Boil	Citra	20 g	5 min	12 %
Boil	Amarillo	20 g	5 min	9.5 %
Boil	Cascade	20 g	5 min	6 %
Aroma (end of boil)	Citra	20 g	30 min	12 %
Aroma (end of boil)	Amarillo	20 g	30 min	9.5 %
Aroma (end of boil)	Cascade	20 g	30 min	6 %
Dry Hop	Citra	50 g	5 day(s)	12 %
Dry Hop	Cascade	50 g	5 day(s)	6 %
Dry Hop	Amarillo	50 g	5 day(s)	9.5 %

### Yeasts

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