

## AIPA II

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **37**
- SRM **5.1**
- 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 **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (84.6%)	80 %	5
Grain	Strzegom Karmel 30	0.5 kg (7.7%)	75 %	30
Grain	Strzegom Pszeniczny	0.5 kg (7.7%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Boil	Cascade PL	60 g	10 min	5.2 %
Boil	Bravo	10 g	30 min	15.5 %
Boil	Citra	20 g	10 min	12 %

### Yeasts

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