

## AIPA II

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- Gravity **15.2 BLG**
- ABV ---
- IBU **61**
- SRM **9.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **0 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **62 min**
- Evaporation rate **10 %/h**
- Boil size **44.5 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **38.4 liter(s)**

### Steps

- Temp **66 C**, Time **100 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **26.4 liter(s)** of strike water to **76.5C**
- Add grains
- Keep mash **100 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **30.1 liter(s)** of **76C** water or to achieve **44.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	9 kg (75%)	81 %	4
Grain	Pszeniczny	1 kg (8.3%)	85 %	4
Grain	Abbey malt	1 kg (8.3%)	--- %	45
Grain	Strzegom Monachijski typ I	1 kg (8.3%)	79 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	62 min	13 %
Boil	Jarrylo	35 g	17 min	14.1 %
Boil	Centennial	50 g	12 min	8.5 %
Boil	Mosaic	40 g	7 min	12.8 %
Boil	Citra	40 g	4 min	12.4 %
Dry Hop	Centennial	100 g	5 day(s)	10 %
Dry Hop	Amarillo	100 g	5 day(s)	9.5 %
Dry Hop	Simcoe	100 g	5 day(s)	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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us-05	Ale	Liquid	550 ml	---
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