

## AIPA v.2 30L

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **57**
- SRM **13.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **35 liter(s)**
- Total mash volume **45 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (50%)	80 %	4.5
Grain	Pszeniczny	2 kg (20%)	85 %	4.5
Grain	Strzegom Karmel 150	1 kg (10%)	75 %	150
Grain	Biscuit Malt	2 kg (20%)	79 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	25 g	60 min	13.2 %
Boil	Citra	25 g	15 min	12 %
Boil	Citra	50 g	5 min	12 %
Boil	Centennial	100 g	5 min	10.5 %
Dry Hop	Simcoe	25 g	4 day(s)	13.2 %
Dry Hop	Citra	75 g	4 day(s)	12 %
Dry Hop	Centennial	100 g	4 day(s)	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Fermentis