

AIPA warka 2

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **52**
- SRM **10.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.5 kg (78.6%) | 80 % | 5 |
| Grain | Strzegom Karmel 150 | 0.5 kg (7.1%) | 75 % | 150 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (7.1%) | 79 % | 16 |
| Grain | Strzegom Pszeniczny | 0.5 kg (7.1%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Citra | 25 g | 60 min | 12 % |
| Boil | Amarillo | 35 g | 15 min | 7.1 % |
| Boil | Citra | 25 g | 15 min | 12 % |
| Aroma (end of boil) | Cascade | 20 g | 0 min | 6.7 % |
| Dry Hop | Amarillo | 15 g | 7 day(s) | 7.1 % |
| Dry Hop | Cascade | 35 g | 7 day(s) | 6.7 % |

Yeasts

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