

## gp aipa 2

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **60**
- SRM **6.2**
- 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 **80 min**
- Evaporation rate **10 %/h**
- Boil size **32.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **27.2 liter(s)**

### Steps

- Temp **55 C**, Time **0 min**
- Temp **64 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **20 liter(s)** of strike water to **61.4C**
- Add grains
- Keep mash **0 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **71C**
- Keep mash **5 min** at **77C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **32.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5.8 kg (79.9%)	80 %	4
Grain	Strzegom Pszeniczny	0.73 kg (10.1%)	81 %	6
Grain	Strzegom Monachijski typ I	0.51 kg (7%)	79 %	16
Grain	Słód Caramunich Typ II Weyermann	0.22 kg (3%)	73 %	120

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	12.4 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	28 g	15 min	14.5 %
Aroma (end of boil)	Centennial	25 g	10 min	9.7 %
Aroma (end of boil)	Simcoe	25 g	5 min	12.1 %
Aroma (end of boil)	Citra	27 g	1 min	12.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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us-05	Ale	Dry	11.5 g	---
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