

## AIPA 2

- Gravity **11.7 BLG**
- ABV ---
- IBU **67**
- SRM **6.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **29 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **36.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

### Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński        | 5 kg (80.6%)  | 80 %  | --- |
| Grain | Strzegom Monachijski typ I | 1 kg (16.1%)  | 79 %  | 18  |
| Grain | Strzegom Karmel 150        | 0.2 kg (3.2%) | 75 %  | 150 |

### Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Chinook  | 40 g   | 60 min | 13 %       |
| Aroma (end of boil) | Amarillo | 30 g   | 20 min | 9.5 %      |
| Aroma (end of boil) | Cascade  | 30 g   | 15 min | 6 %        |

### Yeasts

| Name                 | Type | Form  | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale  | Slant | 140 ml | ---        |

### Extras

| Type   | Name              | Amount | Use for | Time   |
|--------|-------------------|--------|---------|--------|
| Flavor | skórka grejpfruta | 0.02 g | Boil    | 10 min |