AIPA2

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **33**
- SRM **6.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **17.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg *(77.9%)*	79 %	6
Grain	Strzegom Monachijski typ I	0.75 kg *(19.5%)*	79 %	16
Grain	Strzegom Karmel 30	0.1 kg *(2.6%)*	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	45 min	15.5 %
Boil	Willamette	50 g	0 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44	Ale	Dry	11.5 g	Mangrove Jack's

Notes

- mniej chmielu na goryczkę, więcej ,,na zimno,,
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