

## 148 AIPA

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **40**
- SRM **5.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **28.4 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **28.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (74.1%)	80 %	4
Grain	Strzegom Wiedeński	0.65 kg (9.6%)	79 %	10
Grain	Strzegom Pszeniczny	0.5 kg (7.4%)	81 %	6
Grain	Weyermann - Carared	0.4 kg (5.9%)	75 %	45
Grain	Bestmalz Carmel Pils	0.2 kg (3%)	75 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	11.7 %
Boil	Amarillo	25 g	20 min	9.5 %
Boil	Citra	25 g	1 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	---