

## AIPA -1

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **47**
- SRM ---
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **45 min**
- Evaporation rate **1 %/h**
- Boil size **24.3 liter(s)**

### Fermentables

| Type           | Name                   | Amount         | Yield | EBC |
|----------------|------------------------|----------------|-------|-----|
| Liquid Extract | Ekstrakt słodowy jasny | 3.5 kg (87.5%) | --- % | --- |
| Sugar          | Cukier                 | 0.5 kg (12.5%) | --- % | --- |

### Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Centennial | 10 g   | 45 min | 11.7 %     |
| Boil                | Chinook    | 5 g    | 15 min | 12.1 %     |
| Boil                | Amarillo   | 5 g    | 15 min | 8.6 %      |
| Boil                | Centennial | 10 g   | 15 min | 11.7 %     |
| Boil                | Citra      | 5 g    | 15 min | 13.5 %     |
| Aroma (end of boil) | Chinook    | 20 g   | 5 min  | 12.1 %     |
| Aroma (end of boil) | Amarillo   | 20 g   | 5 min  | 8.6 %      |
| Aroma (end of boil) | Centennial | 30 g   | 5 min  | 11.7 %     |
| Aroma (end of boil) | Citra      | 20 g   | 5 min  | 13.5 %     |

### Yeasts

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