

# Aipa

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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **60**
- SRM **6.3**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (27.3%)	80 %	4
Grain	Viking Pale Ale malt	4 kg (36.4%)	80 %	5
Grain	Strzegom Wiedeński	2 kg (18.2%)	79 %	10
Grain	Płatki pszeniczne	2 kg (18.2%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Continental	30 g	60 min	9.9 %
Boil	Simcoe	15 g	60 min	13.2 %
Boil	Ella (AUS)	30 g	30 min	15.4 %
Dry Hop	Mosaic	100 g	2 day(s)	12.4 %
Dry Hop	Vic Secret	100 g	2 day(s)	18.5 %