

aipa

- Gravity **16.8 BLG**
- ABV ---
- IBU **71**
- SRM **16.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **31 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **28.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Monachijski typ II | 0.5 kg (7.1%) | 79 % | 22 |
| Grain | Pilzneński | 5.5 kg (78.3%) | 81 % | 4 |
| Grain | Carared | 0.5 kg (7.1%) | 75 % | 39 |
| Grain | Briess - Carapils Malt | 0.4 kg (5.7%) | 74 % | 3 |
| Grain | Jęczmień palony | 0.12 kg (1.7%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Simcoe | 40 g | 60 min | 13 % |
| Boil | Amarillo | 30 g | 15 min | 9.5 % |
| Boil | Citra | 30 g | 15 min | 12 % |
| Aroma (end of boil) | Cascade | 35 g | 0 min | 6 % |
| Dry Hop | Amarillo | 20 g | 9 day(s) | 9.5 % |
| Dry Hop | Cascade | 20 g | 9 day(s) | 12 % |
| Dry Hop | Citra | 20 g | 9 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |