

# AIPA 14 blg na płatkach

- Gravity **14 BLG**
- ABV ---
- IBU **51**
- SRM **16.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **1 %**
- Size with trub loss **22.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **23.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy superjasny Gozdawa	1.7 kg (31.5%)	70 %	12
Liquid Extract	ekstrakt słodowy jasny (pilżeński 100%) Bruntal	1.7 kg (31.5%)	70 %	22
Liquid Extract	ekstrakt słodowy bursztynowy (słód pilżneński jasny, karmelowy jasny, karmelowy ciemny) WES	1.2 kg (22.2%)	60 %	150
Adjunct	Oats, Flaked	0.4 kg (7.4%)	30 %	2
Adjunct	Barley, Flaked	0.4 kg (7.4%)	30 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %
Boil	Simcoe	15 g	30 min	13.2 %
Boil	Simcoe	15 g	0 min	13.2 %
Boil	Cascade	25 g	0 min	6 %
Dry Hop	Cascade	25 g	5 day(s)	6 %

## Yeasts

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