

# AIPA

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **69**
- SRM **5.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.05 kg (75%)	79 %	6
Grain	Słód Monachijski Typ2	1.35 kg (25%)	79 %	15

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	25 g	30 min	7.1 %
Boil	Centennial	40 g	20 min	10.5 %
Boil	Waimea	50 g	10 min	17.4 %
Dry Hop	Cascade	75 g	2 day(s)	7.1 %
Dry Hop	Centennial	28 g	2 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	10 g	Boil	10 min
Water Agent	Gips Piowowski	2 g	Mash	70 min