

# AIPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **38**
- SRM **16.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4.4 kg (93.6%)	80 %	7
Grain	Carahell	0.15 kg (3.2%)	77 %	26
Grain	Strzegom pszenica prażona	0.15 kg (3.2%)	70 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Boil	Willamette	15 g	10 min	5 %
Boil	Cascade	15 g	10 min	6 %
Aroma (end of boil)	Willamette	15 g	0 min	5 %
Whirlpool	Cascade	15 g	---	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	100 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	wirflock	1 g	Boil	10 min