

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 |