

AIPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **94**
- SRM **6.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **55 liter(s)**
- Trub loss **5 %**
- Size with trub loss **57.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **69.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **32.5 liter(s)**
- Total mash volume **45.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 11.4 kg (87.7%) | 80 % | 5 |
| Grain | Viking Malt monachijski | 1 kg (7.7%) | 79 % | 15 |
| Grain | Viking Malt karmelowy 150 | 0.6 kg (4.6%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 80 g | 60 min | 15.5 % |
| Boil | Simcoe | 60 g | 5 min | 11.5 % |
| Boil | Amarillo | 60 g | 15 min | 9.5 % |
| Aroma (end of boil) | Willamette | 30 g | 20 min | 5 % |
| Aroma (end of boil) | Amarillo | 105 g | 20 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |