

# AIPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **80**
- SRM **6.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	5.8 kg (79.9%)	80.5 %	4
Grain	Briess - Wheat Malt, White	0.73 kg (10.1%)	85 %	5
Grain	Strzegom Monachijski typ I	0.51 kg (7%)	79 %	16
Grain	Cara Gold	0.22 kg (3%)	75 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	60 min	13.5 %
Boil	Columbus/Tomahawk/Zeus	35 g	15 min	15.5 %
Boil	Centennial	25 g	10 min	10.5 %
Boil	Simcoe	25 g	5 min	13.2 %
Boil	Citra	30 g	1 min	12 %
Dry Hop	Centennial	50 g	5 day(s)	10.5 %
Dry Hop	Amarillo	50 g	5 day(s)	9.5 %
Dry Hop	Simcoe	50 g	5 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Liquid	110 ml	Wyeast Labs