

## Aipa 3

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **61**
- SRM **6.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (77.5%)	80 %	4.5
Grain	Monachijski	1.2 kg (16.9%)	80 %	16
Grain	Briess - Carapils Malt	0.2 kg (2.8%)	74 %	3
Grain	Biscuit Malt	0.2 kg (2.8%)	79 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	25 g	20 min	15.5 %
Boil	Chinook	25 g	3 min	13 %
Boil	Cascade	25 g	2 min	6 %
Aroma (end of boil)	El Dorado	25 g	1 min	15 %
Dry Hop	El Dorado	25 g	---	15 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	11 g	---