

Aipa 3

- 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 | --- |