

# AIPA

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- Gravity **15.9 BLG**
- ABV ---
- IBU **74**
- SRM **6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18 liter(s)**
- Boil time **70 min**
- Evaporation rate **8 %/h**
- Boil size **20.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	4 kg (80%)	80 %	4
Grain	Weyermann pszeniczny jasny	0.5 kg (10%)	80 %	6
Grain	Monachijski	0.5 kg (10%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	20 min	10 %
Aroma (end of boil)	Citra	25 g	60 min	12 %
Dry Hop	Citra	25 g	7 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP005 - British Ale Yeast	Ale	Dry	30 g	White Labs