

# aipa

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **63**
- SRM **12.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.9 liter(s)**
- Total mash volume **5.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	3.4 kg (72.3%)	80 %	45
Grain	Słód pszeniczny Bestmalz	0.5 kg (10.6%)	82 %	5
Grain	Briess - Pale Ale Malt	0.25 kg (5.3%)	80 %	7
Grain	Carahell	0.15 kg (3.2%)	77 %	26
Grain	Weyermann - Carapils	0.15 kg (3.2%)	78 %	4
Grain	Płatki owsiane	0.25 kg (5.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	50 min	15.5 %
Boil	Amarillo	30 g	20 min	9.5 %
Aroma (end of boil)	Amarillo	30 g	0 min	9.5 %
Dry Hop	Galaxy	60 g	2 day(s)	15 %
Dry Hop	Amarillo	30 g	2 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---