

# AIPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **31**
- SRM **7.3**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.6 liter(s)**
- Total mash volume **50.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	7.35 kg (58.6%)	82 %	4
Grain	Steinbach Karamel Pils	1.15 kg (9.2%)	79 %	6
Grain	Viking Munich Malt	0.9 kg (7.2%)	78 %	18
Grain	Briess - Carapils Malt	0.15 kg (1.2%)	74 %	3
Grain	brewferm aroma	0.2 kg (1.6%)	78 %	100
Grain	Strzegom Bursztynowy	0.2 kg (1.6%)	70 %	49
Grain	Briess - Extra Special Malt	0.2 kg (1.6%)	73 %	300
Grain	Monachijski Ciemny Steinbach	0.3 kg (2.4%)	100 %	30
Grain	Caramunich® typ I	0.1 kg (0.8%)	73 %	80
Grain	Płatki owsiane	1 kg (8%)	60 %	3
Grain	Pszeniczny	1 kg (8%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	30 g	50 min	10.5 %
Aroma (end of boil)	Fuggles	30 g	10 min	4.5 %
Boil	Centennial	30 g	30 min	10.5 %
Aroma (end of boil)	Challenger	25 g	10 min	7 %
Aroma (end of boil)	Citra	50 g	2 min	12 %
Dry Hop	Mosaic	100 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Ale	Liquid	60 ml	Fermentum Mobile