

# AIPA

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **67**
- SRM **11**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **4 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Munich Malt	5 kg (79.4%)	78 %	18
Grain	Briess - Wheat Malt, White	1 kg (15.9%)	85 %	5
Grain	Strzegom Karmel 150	0.3 kg (4.8%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	70 g	60 min	10 %
Aroma (end of boil)	Cascade PL	100 g	2 min	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	#115

## Extras

Type	Name	Amount	Use for	Time
Fining	whirlfoc	0.5 g	Boil	15 min