

# AIPA

---

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **61**
- SRM **6.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	7 kg (82.4%)	85 %	7
Grain	Weyermann - Carapils	0.5 kg (5.9%)	78 %	4
Grain	Monachijski typ II 20-25 EBC Weyermann	1 kg (11.8%)	80 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	42.5 g	60 min	13.5 %
Boil	Amarillo	37.5 g	20 min	9.5 %
Boil	Citra	25 g	10 min	12 %
Aroma (end of boil)	Citra	25 g	0 min	12 %
Dry Hop	Citra	50 g	5 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	28.75 g	Fermentis