

AIPA

- Gravity **17.1 BLG**
- ABV ---
- IBU **79**
- SRM **6.7**
- 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 **2.85 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **23.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|--------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (83.3%) | 85 % | 7 |
| Grain | Monachijski | 1 kg (16.7%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Simcoe | 25 g | 60 min | 13.2 % |
| Boil | Simcoe | 25 g | 40 min | 13.2 % |
| Boil | Amarillo | 25 g | 15 min | 8.8 % |
| Boil | Centennial | 25 g | 5 min | 8.9 % |
| Dry Hop | Amarillo | 25 g | 5 day(s) | 9.5 % |
| Dry Hop | Centennial | 25 g | 5 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 20 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|--------|
| Fining | Irish Moss | 5 g | Boil | 10 min |
| Other | oatmeal | 400 g | Boil | 70 min |