

# AIPA

- Gravity **14.7 BLG**
- ABV ---
- IBU **58**
- SRM **6.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.3 liter(s)**
- Total mash volume **29.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5.94 kg (80.1%)	80 %	4
Grain	Strzegom Pszeniczny	0.74 kg (10%)	81 %	6
Grain	Strzegom Monachijski typ I	0.52 kg (7%)	79 %	16
Grain	Cara Gold Castlemalting	0.22 kg (3%)	78 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	27.5 g	60 min	13 %
Boil	Columbus/Tomahawk/Zeus	25 g	15 min	15.5 %
Boil	Centennial	25 g	10 min	10.5 %
Boil	Simcoe	25 g	5 min	13.2 %
Boil	Citra	26 g	1 min	12 %
Dry Hop	Centennial	50 g	4 day(s)	10.5 %
Dry Hop	Simcoe	50 g	4 day(s)	13.2 %
Dry Hop	Amarillo	50 g	4 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis