

Aipa-Aipa

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **47**
- SRM **5.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 6 kg (78.9%) | 79 % | 6 |
| Grain | Strzegom Pilzneński | 0.5 kg (6.6%) | 80 % | 4 |
| Grain | Carahell | 0.5 kg (6.6%) | 77 % | 26 |
| Grain | Płatki owsiane | 0.6 kg (7.9%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Bravo | 20 g | 45 min | 13.7 % |
| Boil | Chinook | 20 g | 30 min | 11 % |
| Boil | Cascade | 30 g | 15 min | 6.5 % |
| Aroma (end of boil) | Citra | 20 g | 10 min | 12.5 % |
| Whirlpool | Cascade | 20 g | 0 min | 6.5 % |
| Whirlpool | Citra | 30 g | 0 min | 12.5 % |
| Dry Hop | Citra | 30 g | 7 day(s) | 12.5 % |
| Dry Hop | Cascade | 30 g | 4 day(s) | 6.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 400 ml | Fermentis |