

# AIPA Curacao

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- Gravity **15.7 BLG**
- ABV ---
- IBU **112**
- SRM **17.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy bursztynowy (pale ale 90%, pilżeński 10%) Bruntal	1.7 kg (44.7%)	80 %	40
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Sugar	glukoza	0.4 kg (10.5%)	99 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	50 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	25 g	15 min	15.5 %
Aroma (end of boil)	Lublin (Lubelski)	25 g	5 min	4 %
Dry Hop	Lublin (Lubelski)	25 g	3 day(s)	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	12 g	FERMENTIS