

# AIPA na wiedeńskim

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **52**
- SRM **8.8**
- 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 **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wiedeński Viking Malt	3 kg (50%)	80 %	9
Grain	Żytńi Viking Malt	1 kg (16.7%)	81 %	7
Grain	Pale Ale Viking malt	1 kg (16.7%)	80 %	5
Grain	COOKIE Viking Malt	1 kg (16.7%)	72 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe USA	25 g	60 min	14.1 %
Aroma (end of boil)	Cascade USA (PL)	20 g	15 min	5.8 %
Aroma (end of boil)	Centennial USA	20 g	15 min	10.5 %
Dry Hop	Centennial USA	50 g	5 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM54 GORĄCZKA KALIFORNIJSKA	Ale	Slant	200 ml	---