

# AIPA NT

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **47**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **2000 liter(s)**
- Trub loss **5 %**
- Size with trub loss **2100 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **2310 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1500 liter(s)**
- Total mash volume **2000 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	400 kg (80%)	81 %	4
Grain	Strzegom Pszeniczny	50 kg (10%)	81 %	6
Grain	Żytni	50 kg (10%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	1000 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	2500 g	30 min	15.5 %
Whirlpool	Galaxy	3000 g	0 min	15 %
Dry Hop	Galaxy	5000 g	7 day(s)	15 %
Dry Hop	Sabro	7000 g	7 day(s)	14.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	1000 g	Fermentis