

## Aj pij EJ

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **39**
- SRM **9.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Carapils	5 kg (90.9%)	72 %	4
Grain	Carahell	0.5 kg (9.1%)	70 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8 %
Boil	Mosaic	30 g	10 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis