

# ajpka

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **46**
- SRM **5.7**
- 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 **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Fermentables

| Type  | Name                    | Amount         | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt    | 3 kg (51.7%)   | 80 %  | 5   |
| Grain | Strzegom Pszeniczny     | 1 kg (17.2%)   | 81 %  | 6   |
| Grain | Abbey Malt<br>Weyermann | 0.2 kg (3.4%)  | 75 %  | 45  |
| Grain | Strzegom Wiedeński      | 1.2 kg (20.7%) | 79 %  | 10  |
| Grain | Płatki owsiane          | 0.4 kg (6.9%)  | 85 %  | 3   |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 30 g   | 60 min | 12.2 %     |
| Boil    | Amarillo               | 50 g   | 2 min  | 8.2 %      |
| Boil    | Mosaic                 | 24 g   | 2 min  | 10.4 %     |
| Boil    | citra                  | 25 g   | 2 min  | 13.3 %     |