

# American India Pale Ale (AIPA) 14,5 BLG, 6 ABV, 4,8 SRM, 56 IBU

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **56**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **27.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (73%)	80 %	4
Grain	Strzegom Pale Ale	1.5 kg (21.9%)	79 %	6
Grain	Strzegom Monachijski typ II	0.35 kg (5.1%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Boil	lunga	20 g	60 min	11 %
Boil	Centennial	20 g	10 min	10.5 %
Whirlpool	Citra	10 g	20 min	12 %
Dry Hop	Citra	40 g	7 day(s)	12 %
Dry Hop	Mosaic	50 g	7 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	trawa cytrynowa	7 g	Boil	1 min