

## G? AIPA 9kg

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **54**
- SRM **7.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **35.2 liter(s)**
- Total mash volume **44 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (56.8%)	80 %	5
Grain	Strzegom Pilzneński	0.8 kg (9.1%)	80 %	4
Grain	Monachijski	2.5 kg (28.4%)	80 %	16
Grain	Strzegom Bursztynowy	0.5 kg (5.7%)	70 %	49

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	50 min	14.3 %
Boil	Columbus/Tomahawk/Zeus	20 g	20 min	14.3 %
Boil	Chinook	20 g	10 min	13 %
Boil	Chinook	30 g	5 min	13 %
Boil	Citra	50 g	0 min	13 %