

# G+S AIPA

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **49**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **37.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (66.7%)	80 %	5
Grain	Strzegom Pilzneński	2 kg (26.7%)	80 %	4
Grain	Strzegom Bursztynowy	0.1 kg (1.3%)	70 %	49
Grain	Strzegom Karmel 30	0.2 kg (2.7%)	75 %	30
Grain	Pszeniczny	0.2 kg (2.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	30 g	50 min	13.1 %
Boil	Equinox	20 g	20 min	13.1 %
Boil	Mosaic	30 g	10 min	10 %
Aroma (end of boil)	Mosaic	70 g	0 min	10 %