

# Single Hop AIPA 16

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **57**
- SRM **5.4**
- Style **American Amber Ale**

## 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 **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (87.3%)	80 %	5
Grain	Viking Wheat Malt	0.5 kg (7.9%)	83 %	5
Grain	Strzegom Karmel 30	0.3 kg (4.8%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	15 g	40 min	14.5 %
Boil	Equinox	20 g	30 min	14.5 %
Boil	Equinox	60 g	5 min	14.5 %
Dry Hop	Equinox	55 g	4 day(s)	13.1 %

## Notes

- Słód pale ale VIKING MALT 5,5kg  
Słód pszeniczny VIKING MALT 0,5kg  
Słód karmelowy VIKING MALT 30 0,3kg  
Chmiel Ekuanot 160g  
*Sep 13, 2018, 2:44 PM*