

## Test AIPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **51**
- SRM **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 liter(s)**
- Total mash volume **22.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (61.8%)	80 %	3
Grain	Viking Pilsner malt	1.5 kg (26.5%)	82 %	4
Grain	Monachijski	0.5 kg (8.8%)	80 %	16
Grain	Strzegom Karmel 600	0.06 kg (1.1%)	68 %	601
Grain	Słód owsiany Fawcett	0.1 kg (1.8%)	61 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Izabella	50 g	30 min	5.1 %
Boil	Izabella	50 g	15 min	5.1 %
Boil	Oktawia	50 g	10 min	9.4 %