

# AIPA

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **76**
- SRM **10.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Fermentables

| Type           | Name    | Amount        | Yield | EBC |
|----------------|---------|---------------|-------|-----|
| Liquid Extract | Bruntal | 2.4 kg (100%) | 81 %  | 26  |

## Hops

| Use for | Name   | Amount | Time     | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil    | magnum | 20 g   | 50 min   | 11.6 %     |
| Boil    | citra  | 15 g   | 25 min   | 12.3 %     |
| Boil    | mosaic | 20 g   | 5 min    | 11.8 %     |
| Dry Hop | citra  | 15 g   | 7 day(s) | 12.3 %     |
| Dry Hop | mosaic | 10 g   | 7 day(s) | 11.8 %     |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 6 g    | Safale     |