AIPA Curacao

- Gravity **15.7 BLG**
- ABV **---**
- IBU **112**
- SRM **17.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy bursztynowy (pale ale 90%, pilzeński 10%) Bruntal	1.7 kg *(44.7%)*	80 %	40
Liquid Extract	ekstrakt słodowy bursztynowy (pale ale 90%, pilzeński 10%) Bruntal	1.7 kg *(44.7%)*	80 %	40
Sugar	glukoza	0.4 kg *(10.5%)*	99 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	50 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	25 g	15 min	15.5 %
Aroma (end of boil)	Lublin (Lubelski)	25 g	5 min	4 %
Dry Hop	Lublin (Lubelski)	25 g	3 day(s)	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	12 g	FERMENTIS

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.