

AIPA PILZNENSKI

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **55**
- SRM **7.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **41.8 liter(s)**
- Total mash volume **55.7 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	12 kg (86.1%)	80 %	4
Grain	Carared	0.78 kg (5.6%)	75 %	60
Grain	Abbey Castle	0.75 kg (5.4%)	80 %	45
Grain	Strzegom Karmel 30	0.4 kg (2.9%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	50 g	60 min	11 %
Boil	Herkules	10 g	60 min	17 %
Boil	Citra	25 g	30 min	12 %
Boil	Citra	25 g	5 min	12 %
Whirlpool	Citra	50 g	20 min	12 %
Dry Hop	Citra	100 g	5 day(s)	12 %