

# AIPA petofiego last

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **36**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód owsiany Fawcett	1 kg (17.9%)	61 %	5
Grain	Viking Pale Ale malt	3 kg (53.6%)	80 %	5
Grain	Żytni	1 kg (17.9%)	85 %	8
Grain	Pszeniczny	0.6 kg (10.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	60 min	10 %
Aroma (end of boil)	Mosaic	20 g	20 min	10 %
Aroma (end of boil)	Cascade	15 g	2 min	8 %
Aroma (end of boil)	Mosaic	15 g	2 min	10 %
Whirlpool	Cascade	15 g	15 min	8 %
Whirlpool	Mosaic	15 g	15 min	10 %
Dry Hop	Cascade	20 g	5 day(s)	8 %
Dry Hop	Mosaic	20 g	5 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	11 g	Lallemand