

# 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 %       |