

3. klasyczna aipa

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **46**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt | 4 kg (66.7%) | 82 % | 4 |
| Grain | Weyermann - Pale Wheat Malt | 1 kg (16.7%) | 85 % | 5 |
| Grain | Weyermann - Vienna Malt | 1 kg (16.7%) | 81 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Iunga | 20 g | 60 min | 11 % |
| Aroma (end of boil) | Simcoe | 20 g | 15 min | 13.2 % |
| Aroma (end of boil) | Citra | 20 g | 15 min | 12 % |
| Dry Hop | Citra | 50 g | 5 day(s) | 12 % |
| Dry Hop | Simcoe | 50 g | 5 day(s) | 13.2 % |