

AIPA 1

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **21**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **23.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 6.5 kg (95.6%) | 80 % | 5 |
| Grain | Strzegom Karmel 30 | 0.3 kg (4.4%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | Chinook | 23 g | 60 min | 11.3 % |
| Whirlpool | Simcoe | 15 g | 0 min | 13.2 % |
| Whirlpool | Cascade | 15 g | 0 min | 7.1 % |
| Whirlpool | Centennial | 15 g | 0 min | 9.4 % |
| Dry Hop | Simcoe | 25 g | 3 day(s) | 13.2 % |
| Dry Hop | Cascade | 25 g | 3 day(s) | 7.1 % |
| Dry Hop | Centennial | 25 g | 3 day(s) | 9.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|---------|--------|------------|
| Safale US-05 | Ale | Culture | 1000 g | Fermentis |