

# AIPA 14

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **42**
- SRM **6.3**
- 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 **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	2.5 kg (43.1%)	78 %	6
Grain	Pilznieński	3 kg (51.7%)	81 %	4
Grain	Caramel/Crystal Malt - 40L	0.3 kg (5.2%)	74 %	79

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	30 min	13.5 %
Boil	Citra	20 g	5 min	13.5 %
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	12.5 %
Dry Hop	Citra	60 g	3 day(s)	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Slant	60 ml	Mangrove Jack's