

# AIPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **50**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.6 liter(s)**
- Total mash volume **34.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (61.7%)	80 %	4
Grain	Pszeniczny	1 kg (12.3%)	85 %	4
Grain	Strzegom Wiedeński	1 kg (12.3%)	79 %	10
Grain	Płatki owsiane	0.6 kg (7.4%)	85 %	3
Sugar	cukier trzcinowy	0.5 kg (6.2%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	50 min	13 %
Boil	Cascade	25 g	15 min	6 %
Boil	Centennial	25 g	1 min	10.5 %
Whirlpool	Centennial	50 g	---	10.5 %
Whirlpool	Mandarina Bavaria	50 g	---	10 %
Dry Hop	Citra	50 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis