

# Aipa

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **48**
- SRM **6.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **2 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **31.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Fermentables

| Type  | Name                                      | Amount        | Yield | EBC |
|-------|---|---------------|-------|-----|
| Grain | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 6 kg (80%)    | 80 %  | 4   |
| Grain | Monachijski                               | 1 kg (13.3%)  | 80 %  | 16  |
| Grain | Karmelowy 50 -<br>Viking Malt             | 0.5 kg (6.7%) | 79 %  | 50  |

## Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Cascade PL | 50 g   | 60 min   | 5.2 %      |
| Boil    | Mosaic     | 30 g   | 0 min    | 4 %        |
| Dry Hop | Citra      | 80 g   | 7 day(s) | 7 %        |
| Boil    | Sybilla    | 25 g   | 60 min   | 3.5 %      |
| Boil    | Marynka    | 30 g   | 50 min   | 10 %       |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Us-05 | Ale  | Dry  | 11 g   | ---        |