

# AIPA

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **45**
- SRM **5.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **40.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8 kg (88.9%)	85 %	5
Grain	Strzegom Karmel 50	1 kg (11.1%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	30 g	60 min	16 %
Boil	Eureka!	20 g	20 min	18 %
Whirlpool	Summit	20 g	1 min	16 %
Whirlpool	Eureka!	10 g	1 min	18 %
Dry Hop	Eureka!	70 g	3 day(s)	18 %

## Yeasts

Name	Type	Form	Amount	Laboratory
b1	Ale	Dry	11 g	---