

# AIPA

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **47**
- SRM **6.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **32.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	9 kg (94.7%)	80.5 %	2
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (5.3%)	73 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	20 g	20 min	15 %
Boil	Citra	10 g	20 min	12 %
Boil	Mosaic	20 g	20 min	10 %
Boil	Lemon drop	20 g	20 min	4.6 %
Boil	Galaxy	25 g	10 min	15 %
Boil	Mosaic	25 g	10 min	10 %
Boil	Lemon drop	25 g	10 min	4.6 %
Boil	Citra	15 g	10 min	12 %