

AIPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **70**
- SRM **13**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal Pale Ale | 3.4 kg (66.7%) | 80 % | 35 |
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 1.7 kg (33.3%) | 80 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Amarillo | 10 g | 55 min | 9.5 % |
| Boil | Cascade | 10 g | 55 min | 8.7 % |
| Boil | Amarillo | 15 g | 30 min | 9.5 % |
| Boil | Cascade | 15 g | 30 min | 8.7 % |
| Aroma (end of boil) | Amarillo | 25 g | 10 min | 9.5 % |
| Aroma (end of boil) | Cascade | 25 g | 10 min | 8.7 % |
| Whirlpool | Amarillo | 25 g | 40 min | 9.5 % |
| Whirlpool | Cascade | 25 g | 40 min | 8.7 % |
| Dry Hop | Citra | 12 g | 6 day(s) | 12.8 % |
| Dry Hop | Cascade | 12 g | 6 day(s) | 8.7 % |
| Dry Hop | Amarillo | 12 g | 6 day(s) | 9.5 % |
| Dry Hop | Amarillo | 13 g | 4 day(s) | 9.5 % |
| Dry Hop | Cascade | 13 g | 4 day(s) | 8.7 % |
| Dry Hop | Citra | 13 g | 4 day(s) | 12.8 % |

Yeasts

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