

# AIPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **47**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt       | 4.5 kg (77.6%) | 80 %  | 5   |
| Grain | Strzegom Monachijski typ I | 0.7 kg (12.1%) | 79 %  | 16  |
| Grain | Pszeniczny                 | 0.6 kg (10.3%) | 85 %  | 4   |

## Hops

| Use for   | Name                   | Amount | Time     | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil      | Columbus/Tomahawk/Zeus | 10 g   | 60 min   | 15.5 %     |
| Boil      | Simcoe                 | 25 g   | 20 min   | 13.2 %     |
| Boil      | Simcoe                 | 25 g   | 10 min   | 13.2 %     |
| Whirlpool | Cascade                | 50 g   | 0 min    | 6 %        |
| Dry Hop   | Cascade                | 50 g   | 3 day(s) | 6 %        |
| Dry Hop   | Marynka                | 25 g   | 3 day(s) | 10 %       |
| Dry Hop   | Premiant               | 30 g   | 3 day(s) | 8 %        |

## Yeasts

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