

# AIPA

---

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **85**
- SRM **9.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (85.7%)	79 %	6
Grain	Strzegom Karmel 150	0.5 kg (7.1%)	75 %	150
Grain	Strzegom Bursztynowy	0.5 kg (7.1%)	70 %	49

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	44 g	60 min	15.5 %
Boil	Cascade PL	25 g	45 min	5.2 %
Boil	Citra	30 g	10 min	12 %
Boil	Cascade PL	25 g	5 min	5.2 %
Boil	Citra	30 g	3 min	12 %
Dry Hop	Cascade PL	20 g	7 day(s)	5.2 %
Dry Hop	Citra	20 g	7 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale