

# AIPA

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **49**
- SRM **5.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.4 kg (77.2%)	79 %	6
Grain	Strzegom Monachijski typ I	0.7 kg (12.3%)	79 %	16
Grain	Pszeniczny	0.6 kg (10.5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Boil	Citra	25 g	25 min	12 %
Boil	Citra	25 g	15 min	12 %
Aroma (end of boil)	Cascade	50 g	2 min	6 %
Dry Hop	Cascade	50 g	4 day(s)	6 %