

# AIPA

- Gravity **16.3 BLG**
- ABV ---
- IBU **79**
- SRM **9.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **30 liter(s)**
- Boil time **60 min**
- Evaporation rate **3 %/h**
- Boil size **33.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.8 liter(s)**
- Total mash volume **34.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt	5 kg (58.1%)	--- %	---
Grain	Wheat Malt	1.5 kg (17.4%)	--- %	---
Grain	Carapils	1 kg (11.6%)	--- %	---
Grain	Munich II	0.5 kg (5.8%)	--- %	---
Grain	Caraaroma	0.2 kg (2.3%)	78 %	400
Adjunct	Oats, Flaked	0.4 kg (4.7%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	25 g	60 min	13 %
Boil	Chinook	20 g	50 min	13 %
Boil	Citra	20 g	40 min	12 %
Boil	Citra	20 g	30 min	12 %
Boil	Palisade	20 g	30 min	7.5 %
Dry Hop	Citra	12 g	12 day(s)	12 %
Dry Hop	Simcoe	12 g	12 day(s)	13 %
Dry Hop	Palisade	10 g	12 day(s)	7.5 %
Dry Hop	Citra	10 g	7 day(s)	12 %
Dry Hop	Simcoe	10 g	7 day(s)	13 %
Dry Hop	Palisade	10 g	7 day(s)	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	5 g	Safale