

# AIPA

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **38**
- SRM **14.4**
- 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 **24.6 liter(s)**
- Total mash volume **32.8 liter(s)**

## Fermentables

| Type  | Name                                      | Amount         | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 5 kg (61%)     | 80 %  | 4   |
| Grain | Słód pszeniczny<br>Bestmalz               | 0.7 kg (8.5%)  | 82 %  | 5   |
| Grain | Strzegom<br>Monachijski typ I             | 1.2 kg (14.6%) | 79 %  | 16  |
| Grain | Strzegom Karmel<br>150                    | 1.3 kg (15.9%) | 75 %  | 150 |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Citra             | 8 g    | 60 min | 12 %       |
| Boil    | Lublin (Lubelski) | 25 g   | 60 min | 4 %        |
| Boil    | Cascade           | 51 g   | 60 min | 6 %        |

## Yeasts

| Name  | Type | Form   | Amount | Laboratory |
|-------|------|--------|--------|------------|
| US-05 | Ale  | Liquid | 250 ml | ---        |