

AIPA

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **61**
- SRM **6.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 7 kg (82.4%) | 85 % | 7 |
| Grain | Weyermann - Carapils | 0.5 kg (5.9%) | 78 % | 4 |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 1 kg (11.8%) | 80 % | 20 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Magnum | 42.5 g | 60 min | 13.5 % |
| Boil | Amarillo | 37.5 g | 20 min | 9.5 % |
| Boil | Citra | 25 g | 10 min | 12 % |
| Aroma (end of boil) | Citra | 25 g | 0 min | 12 % |
| Dry Hop | Citra | 50 g | 5 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|---------|------------|
| Safale US-05 | Ale | Dry | 28.75 g | Fermentis |