

# AIPA

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- Gravity **14 BLG**
- ABV ---
- IBU **65**
- SRM **22.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **10 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **20.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt jasny	3.4 kg (87.2%)	80 %	30
Grain	słód karmelowy	0.5 kg (12.8%)	--- %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Simcoe	30 g	15 min	11.4 %
Dry Hop	Cascade	30 g	6 day(s)	6 %
Dry Hop	Willamette	30 g	4 day(s)	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis