

# AIPA

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- Gravity **9 BLG**
- ABV ---
- IBU **46**
- SRM **13**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **12.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES niechmielony jasny	1.7 kg (100%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	5 g	60 min	8.6 %
Boil	Fuggles	10 g	30 min	4.5 %
Boil	Cascade	15 g	20 min	6.7 %
Boil	Citra	5 g	15 min	13.5 %
Dry Hop	Amarillo	15 g	7 day(s)	9.5 %
Dry Hop	Citra	5 g	7 day(s)	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5.7 g	Fermentis