

## AIPA 8° (karmelowa)

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- Gravity **15.7 BLG**
- ABV ---
- IBU **92**
- SRM **30**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	5 kg (83.3%)	78 %	6
Grain	Strzegom Karmel 300	1 kg (16.7%)	70 %	299

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	50 g	15 min	5.9 %
Boil	Columbus/Tomahawk/Zeus	50 g	45 min	15.5 %
Dry Hop	Cascade	50 g	5 day(s)	6.8 %
Boil	Columbus/Tomahawk/Zeus	50 g	0 min	15.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11.5 g	Danstar