

AIPA

- Gravity **11.4 BLG**
- ABV ---
- IBU **96**
- SRM ---
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|------------------------|-------------|-------|-----|
| Liquid Extract | Profimator malt blonde | 5 kg (100%) | 65 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|-----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 20 g | 60 min | 11.1 % |
| Boil | Simcoe | 25 g | 45 min | 11.4 % |
| Boil | Equinox | 25 g | 25 min | 14.5 % |
| Aroma (end of boil) | Citra | 25 g | 5 min | 13.5 % |
| Dry Hop | Citra | 25 g | 14 day(s) | 13.5 % |
| Dry Hop | Simcoe | 25 g | 14 day(s) | 11.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Notes

- Dodane 200 g glukozy z dla podniesienia ekstraktu do 13 Blg
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