

## AIPA codzienna na cascade

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **30**
- SRM **9.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	3.4 kg (60.7%)	81 %	26
Grain	Platki owsiane	1 kg (17.9%)	85 %	3
Grain	Viking Pale Ale malt	0.5 kg (8.9%)	80 %	5
Grain	Weyermann - Carapils	0.1 kg (1.8%)	78 %	4
Grain	Weyermann - Carared	0.1 kg (1.8%)	75 %	45
Grain	Briess - Wheat Malt, White	0.5 kg (8.9%)	85 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	50 g	30 min	6 %
Boil	Cascade	25 g	15 min	6 %
Boil	Cascade	25 g	5 min	6 %
Dry Hop	Cascade	50 g	4 day(s)	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Kveik	Ale	Slant	150 ml	---