

## AIPA III

---

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **41**
- SRM **5.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	6 kg (85.7%)	82 %	4
Grain	Strzegom Monachijski typ II	1 kg (14.3%)	79 %	22

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Whirlpool	Columbus/Tomahawk/Zeus	20 g	15 min	15.5 %
Dry Hop	ekuanot	35 g	5 day(s)	12 %
Dry Hop	Amarillo	35 g	5 day(s)	9.5 %
Boil	Columbus/Tomahawk/Zeus	20 g	20 min	15.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.6 g	---