

## AIPA mix

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **41**
- SRM **9.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	4 kg (100%)	80 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	15.1 %
Aroma (end of boil)	Citra	25 g	1 min	13.1 %
Aroma (end of boil)	Amarillo	25 g	1 min	8.4 %
Dry Hop	Citra	25 g	6 day(s)	13.1 %
Dry Hop	Amarillo	25 g	6 day(s)	8.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis