

# Aipa wg Homebrewing

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **48**
- SRM **8.4**
- 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 **120 min**
- Evaporation rate **5 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (81.4%)	85 %	7
Grain	Monachijski	0.7 kg (11.4%)	80 %	16
Grain	Cara Crystal	0.3 kg (4.9%)	78 %	120
Sugar	cukier	0.14 kg (2.3%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	105 min	6 %
Boil	Cascade	30 g	65 min	6 %
Boil	Willamette	30 g	20 min	5 %
Aroma (end of boil)	Willamette	30 g	5 min	5 %
Dry Hop	Cascade	30 g	14 day(s)	6 %
Dry Hop	Mosaic	30 g	14 day(s)	10 %

## Yeasts

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