

## AIPA z AP

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **84**
- SRM **5.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **6 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.8 liter(s)**

### Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.6 kg (68.7%)	80 %	5
Grain	Strzegom Monachijski typ I	0.7 kg (10.4%)	79 %	16
Grain	Pszeniczny	0.6 kg (9%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.3 kg (4.5%)	75 %	30
Grain	Płatki owsiane	0.25 kg (3.7%)	85 %	3
Grain	Płatki pszeniczne	0.25 kg (3.7%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Warrior	10 g	90 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Boil	Challenger	40 g	60 min	7 %
Boil	Simcoe	50 g	15 min	13.2 %
Aroma (end of boil)	Cascade	50 g	5 min	6 %