

Bier Aj-pi-ej

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **69**
- SRM **5.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.7 liter(s)**
- Total mash volume **30.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.25 kg (82.8%)	80 %	5
Grain	Weyermann - Carapils	0.4 kg (5.3%)	78 %	4
Grain	Strzegom Monachijski typ I	0.9 kg (11.9%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	42 g	60 min	9.5 %
Boil	Amarillo	38 g	30 min	9.5 %
Boil	Amarillo	38 g	15 min	9.5 %
Aroma (end of boil)	Amarillo	13 g	1 min	9.5 %
Aroma (end of boil)	Cascade	24 g	1 min	6 %
Dry Hop	Cas	54 g	7 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-55	Ale	Dry	50 g	---