

Chudyhudy-AIPA

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **41**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (80%) | 80 % | 5 |
| Grain | Pszeniczny | 0.5 kg (10%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (10%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | WAI-ITI | 20 g | 15 min | 4.1 % |
| Boil | WAI-ITI | 30 g | 10 min | 4.1 % |
| Boil | Simcoe | 10 g | 15 min | 13.2 % |
| Boil | Simcoe | 15 g | 10 min | 13.2 % |
| Boil | Cascade | 10 g | 15 min | 6 % |
| Boil | Cascade | 15 g | 10 min | 6 % |
| Boil | Ella (AUS) | 25 g | 15 min | 14.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 15 g | --- |