

# IPA-aipa

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **87**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **34 liter(s)**
- Trub loss **1 %**
- Size with trub loss **34.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **36.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (84.5%)	80 %	5
Grain	Pszeniczny	0.6 kg (8.5%)	85 %	4
Grain	Weyermann - Carapils	0.5 kg (7%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	26 g	60 min	20 %
Boil	Centennial	30 g	45 min	8 %
Boil	Chinook	30 g	30 min	11.8 %
Boil	Cascade PL	50 g	15 min	8 %
Boil	Cascade PL	20 g	5 min	8 %
Boil	Cascade PL	30 g	0 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP041 - Pacific Ale Yeast	Ale	Liquid	100 ml	White Labs