

# lazzur AIPA

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **63**
- SRM **5.1**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Viking malt	5 kg (71.4%)	80 %	4
Grain	Żytni Viking Malt	1 kg (14.3%)	81 %	7
Grain	Słód Enzymatyczny Viking Malt	1 kg (14.3%)	76 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit USA	30 g	60 min	14.3 %
Aroma (end of boil)	Citra USA	40 g	15 min	12.9 %
Dry Hop	Citra USA	70 g	5 day(s)	12.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	200 ml	---