

# Pancernik AIPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **28**
- SRM **10.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **9.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	1.7 kg (77.3%)	80 %	35
Dry Extract	Ekstrak słodowy jasny	0.25 kg (11.4%)	--- %	---
Sugar	Glukoza	0.25 kg (11.4%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	10 %
Boil	Cascade	6 g	20 min	6 %
Aroma (end of boil)	Cascade PL	6 g	10 min	5.2 %
Aroma (end of boil)	Amarillo	10 g	0 min	9.5 %
Aroma (end of boil)	Mosaic	10 g	0 min	10 %
Dry Hop	Amarillo	8 g	4 day(s)	9.5 %
Dry Hop	Citra	8 g	4 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safale US-05	Ale	Dry	5 g	---