

# Pierwsza AIPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **83**
- SRM **6.3**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Acidulated Malt	5.2 kg (86.7%)	80 %	6
Grain	Weyermann - Carapils	0.4 kg (6.7%)	78 %	4
Grain	Weyermann - Carared	0.4 kg (6.7%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Horizon	40 g	60 min	14 %
Boil	Amarillo	5 g	60 min	15.1 %
Boil	Horizon	20 g	10 min	14 %
Boil	Cascade	30 g	10 min	7.6 %
Aroma (end of boil)	Amarillo	25 g	0 min	15.1 %
Aroma (end of boil)	Cascade	60 g	0 min	7.6 %
Aroma (end of boil)	Simcoe	30 g	0 min	12.1 %
Dry Hop	Citra	30 g	7 day(s)	23.6 %
Dry Hop	Cascade	30 g	7 day(s)	7.6 %
Dry Hop	Simcoe	30 g	7 day(s)	12.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Liście limonki Kaffir	3 g	Boil	3 min