

## Session AIPA W20

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- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **128**
- SRM **3.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **44 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **31 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	5 kg (64.4%)	81 %	6
Grain	colorado	1 kg (12.9%)	80 %	6
Grain	Pszeniczny	1 kg (12.9%)	85 %	4
Grain	płatki ryżowe	0.5 kg (6.4%)	80 %	4
Grain	Płatki owsiane	0.25 kg (3.2%)	85 %	3
Adjunct	gips piwowarski	0.008 kg (0.1%)	11 %	1

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Mosaic	30 g	90 min	10 %
Boil	Mosaic	60 g	60 min	10 %
Boil	Equinox	30 g	50 min	13.1 %
Boil	Citra	30 g	40 min	12 %
Boil	Simcoe	30 g	30 min	13.2 %
Boil	Equinox	30 g	20 min	13.1 %
Boil	Citra	30 g	10 min	12 %
Aroma (end of boil)	Simcoe	30 g	0 min	13.2 %
Dry Hop	Citra	30 g	3 day(s)	12 %
Dry Hop	Simcoe	30 g	3 day(s)	13.2 %
Dry Hop	Equinox	30 g	3 day(s)	13.1 %

### Yeasts

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