

#4 AIPA

- Gravity **17 BLG**
- ABV ---
- IBU **88**
- SRM **15.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|------------------------|----------------|-------|-----|
| Dry Extract | bruntal extra jasny | 4.5 kg (81.8%) | 95 % | 15 |
| Liquid Extract | profimator malt blonde | 1 kg (18.2%) | 65 % | 60 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|-----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 30 g | 60 min | 14.9 % |
| Boil | Nugget | 30 g | 25 min | 17 % |
| Boil | Summit | 30 g | 5 min | 16.9 % |
| Dry Hop | Nugget | 20 g | 14 day(s) | 17 % |
| Dry Hop | Summit | 20 g | 14 day(s) | 16.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |