

# A i Pa

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **75**
- SRM **6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- 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	Briess - Pale Ale Malt	5 kg (83.3%)	75 %	7
Grain	Monachijski	0.7 kg (11.7%)	75 %	16
Grain	Briess - Carapils Malt	0.3 kg (5%)	74 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	20 g	30 min	15.5 %
Aroma (end of boil)	Ahtanum	30 g	15 min	5 %
Whirlpool	Ahtanum	20 g	1 min	5 %
Dry Hop	Ekuanot	50 g	7 day(s)	14 %