

# AIPA 1

---

- Gravity **13.1 BLG**
- ABV ---
- IBU **100**
- SRM **12.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Coopers LME - Light	1.5 kg (50%)	78 %	7
Liquid Extract	Coopers LME - Amber	1.5 kg (50%)	78 %	32

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Aroma (end of boil)	Citra	15 g	15 min	12 %
Aroma (end of boil)	Amarillo	15 g	15 min	9.5 %
Dry Hop	Citra	15 g	4 day(s)	12 %
Dry Hop	Amarillo	15 g	4 day(s)	9.5 %
Dry Hop	Citra	15 g	3 day(s)	12 %
Dry Hop	Amarillo	15 g	3 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11 g	Safale