

# AIPA 1#

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **91**
- SRM **1.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 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	PALE ALE	4.2 kg (70%)	--- %	---
Grain	Pilzneński	1.3 kg (21.7%)	81 %	4
Grain	Pszeniczny	0.5 kg (8.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Boil	Mosaic	30 g	60 min	10 %
Boil	Cascade	50 g	10 min	6 %
Aroma (end of boil)	Mosaic	30 g	10 min	10 %
Aroma (end of boil)	Centennial	40 g	0 min	10.5 %
Aroma (end of boil)	Mosaic	30 g	0 min	10 %
Dry Hop	Simcoe	50 g	3 day(s)	13.2 %
Dry Hop	Citra	30 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US -05	Ale	Dry	10 g	---

## Notes

- Po wysładzaniu 30 litrow 12/13 blg.  
Gotowanie 30 żeby odparowało  
Gotowanie z chmielem  
Apr 5, 2020, 5:25 PM