

## AIPA -1

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **47**
- SRM ---
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **45 min**
- Evaporation rate **1 %/h**
- Boil size **24.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Ekstrakt słodowy jasny	3.5 kg (87.5%)	--- %	---
Sugar	Cukier	0.5 kg (12.5%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	10 g	45 min	11.7 %
Boil	Chinook	5 g	15 min	12.1 %
Boil	Amarillo	5 g	15 min	8.6 %
Boil	Centennial	10 g	15 min	11.7 %
Boil	Citra	5 g	15 min	13.5 %
Aroma (end of boil)	Chinook	20 g	5 min	12.1 %
Aroma (end of boil)	Amarillo	20 g	5 min	8.6 %
Aroma (end of boil)	Centennial	30 g	5 min	11.7 %
Aroma (end of boil)	Citra	20 g	5 min	13.5 %

### Yeasts

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