

# aipa

- Gravity **16.8 BLG**
- ABV ---
- IBU **71**
- SRM **16.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **31 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **28.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	0.5 kg (7.1%)	79 %	22
Grain	Pilzneński	5.5 kg (78.3%)	81 %	4
Grain	Carared	0.5 kg (7.1%)	75 %	39
Grain	Briess - Carapils Malt	0.4 kg (5.7%)	74 %	3
Grain	Jęczmień palony	0.12 kg (1.7%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	40 g	60 min	13 %
Boil	Amarillo	30 g	15 min	9.5 %
Boil	Citra	30 g	15 min	12 %
Aroma (end of boil)	Cascade	35 g	0 min	6 %
Dry Hop	Amarillo	20 g	9 day(s)	9.5 %
Dry Hop	Cascade	20 g	9 day(s)	12 %
Dry Hop	Citra	20 g	9 day(s)	12 %

## Yeasts

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