

AIPA 14 blg na płatkach

- Gravity **14 BLG**
- ABV ---
- IBU **51**
- SRM **16.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **1 %**
- Size with trub loss **22.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **23.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---|----------------|-------|-----|
| Liquid Extract | ekstrakt słodowy superjasny Gozdawa | 1.7 kg (31.5%) | 70 % | 12 |
| Liquid Extract | ekstrakt słodowy jasny (pilżeński 100%) Bruntal | 1.7 kg (31.5%) | 70 % | 22 |
| Liquid Extract | ekstrakt słodowy bursztynowy (słód pilzneński jasny, karmelowy jasny, karmelowy ciemny) WES | 1.2 kg (22.2%) | 60 % | 150 |
| Adjunct | Oats, Flaked | 0.4 kg (7.4%) | 30 % | 2 |
| Adjunct | Barley, Flaked | 0.4 kg (7.4%) | 30 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Magnum | 25 g | 60 min | 13.5 % |
| Boil | Simcoe | 15 g | 30 min | 13.2 % |
| Boil | Simcoe | 15 g | 0 min | 13.2 % |
| Boil | Cascade | 25 g | 0 min | 6 % |
| Dry Hop | Cascade | 25 g | 5 day(s) | 6 % |

Yeasts

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