

# aipa

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU ---
- SRM **7.3**

## Batch size

- Expected quantity of finished beer **2000 liter(s)**
- Trub loss **5 %**
- Size with trub loss **2200 liter(s)**
- Boil time **75 min**
- Evaporation rate **5 %/h**
- Boil size **2443.8 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1800 liter(s)**
- Total mash volume **2400 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	450 kg (75%)	79 %	6
Grain	Strzegom Monachijski typ I	90 kg (15%)	79 %	16
Grain	Carared	60 kg (10%)	75 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sterling	15 g	60 min	7.6 %
Boil	Mosaic	5 g	60 min	10.4 %
Aroma (end of boil)	Amarillo	20 g	5 min	7.7 %
Aroma (end of boil)	Mosaic	5 g	5 min	10.4 %
Dry Hop	Mosaic	15 g	5 day(s)	10.4 %
Dry Hop	Amarillo	50 g	5 day(s)	7.7 %
Boil	Amarillo	30 g	60 min	7.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11 g	Safbrew