

# AIPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **83**
- SRM **10.3**
- 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)**

## Fermentables

| Type           | Name             | Amount         | Yield | EBC |
|----------------|------------------|----------------|-------|-----|
| Liquid Extract | Bruntal          | 1.7 kg (38.6%) | 81 %  | 26  |
| Liquid Extract | Bruntal Pale Ale | 1.7 kg (38.6%) | 80 %  | 35  |
| Dry Extract    | Bruntal          | 0.5 kg (11.4%) | 81 %  | 26  |
| Sugar          | Glukoza          | 0.5 kg (11.4%) | --- % | --- |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 30 g   | 45 min | 15.5 %     |
| Boil    | Centennial             | 30 g   | 30 min | 10.5 %     |
| Boil    | Simcoe                 | 30 g   | 5 min  | 13.2 %     |
| Boil    | Citra                  | 30 g   | 5 min  | 12 %       |

## Yeasts

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