

# AIPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **82**
- SRM **9.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (88.9%)	80 %	5
Grain	Strzegom Karmel 150	0.5 kg (7.4%)	75 %	150
Grain	Aroma CastleMalting	0.25 kg (3.7%)	78 %	100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	44 g	60 min	15.5 %
Boil	Cascade	25 g	15 min	6 %
Boil	Citra	30 g	10 min	12 %
Boil	Cascade	25 g	5 min	6 %
Aroma (end of boil)	Citra	30 g	3 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	citra i cascade	40 g	Secondary	7 day(s)

## Notes

- przepis z twójbrowar.pl  
Sep 4, 2020, 9:10 PM