

# AIPA

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **58**
- SRM **5.2**
- 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)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **27.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (74.4%)	80 %	5
Grain	Pszeniczny	1 kg (16.5%)	85 %	4
Grain	Płatki owsiane	0.4 kg (6.6%)	85 %	3
Grain	Karmelowy Czerwony	0.15 kg (2.5%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Aroma (end of boil)	Challenger	20 g	20 min	7 %
Aroma (end of boil)	Challenger	30 g	10 min	7 %
Dry Hop	Equinox	50 g	3 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US05	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Other	skórka słodkiej pomarańczy	40 g	Boil	10 min