

# AIPA

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **17**
- SRM **4.7**
- 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 **75 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (67.8%)	79 %	6
Grain	Strzegom Pszeniczny	1 kg (16.9%)	81 %	6
Grain	Płatki owsiane	0.4 kg (6.8%)	85 %	3
Grain	Płatki jęczmienne	0.5 kg (8.5%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Warrior	30 g	55 min	15.5 %
Mash	Warrior	30 g	30 min	15.5 %
Aroma (end of boil)	Citra	30 g	10 min	15.5 %
Dry Hop	Styrian Golding	30 g	5 day(s)	3.6 %
Dry Hop	Citra	20 g	5 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	20 g	Fermentis