

# AIPA

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **54**
- SRM **9.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **32.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (27.4%)	81 %	4
Grain	Viking Pale Ale malt	2 kg (27.4%)	80 %	5
Grain	Strzegom Monachijski typ II	2 kg (27.4%)	79 %	22
Grain	Płatki pszeniczne	0.5 kg (6.8%)	85 %	3
Grain	Pszeniczny	0.5 kg (6.8%)	85 %	4
Grain	Strzegom Karmel 150	0.3 kg (4.1%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	20 g	60 min	17 %
Boil	Citra	20 g	25 min	12 %
Boil	Mosaic	20 g	25 min	10 %

## Notes

- na hop stand 20g citry i 20g mosaic  
Ca+2 Mg+2 SO4-2 Na+ Cl- HCO3-  
26 4 57 7 16 65  
75 5 150 10 50 0  
na 43l wody 3g chlorku wapnia  
gips piwowarski 7h  
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