

# AIPA

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **19**
- SRM **4.3**
- 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 **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (69%)	80 %	4
Grain	Strzegom Pszeniczny	1.4 kg (24.1%)	81 %	6
Grain	Płatki owsiane	0.2 kg (3.4%)	60 %	3
Grain	Płatki pszeniczne	0.2 kg (3.4%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	30 g	5 min	9.5 %
Boil	Citra	30 g	5 min	12 %
Boil	Amarillo	30 g	5 min	9.5 %
Aroma (end of boil)	Amarillo	30 g	0 min	9.5 %
Aroma (end of boil)	Citra	30 g	0 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis