

# AIPA

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **49**
- SRM **5.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale          | 4.4 kg (77.2%) | 79 %  | 6   |
| Grain | Strzegom Monachijski typ I | 0.7 kg (12.3%) | 79 %  | 16  |
| Grain | Pszeniczny                 | 0.6 kg (10.5%) | 85 %  | 4   |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Chinook | 10 g   | 60 min   | 13 %       |
| Boil                | Citra   | 25 g   | 25 min   | 12 %       |
| Boil                | Citra   | 25 g   | 15 min   | 12 %       |
| Aroma (end of boil) | Cascade | 50 g   | 2 min    | 6 %        |
| Dry Hop             | Cascade | 50 g   | 4 day(s) | 6 %        |