

## AIPA 3 JJ

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **62**
- SRM **12.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **22.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	3.4 kg (87.2%)	90 %	35
Sugar	Cukier	0.5 kg (12.8%)	90 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Boil	Citra	10 g	25 min	12 %
Boil	Citra	10 g	20 min	12 %
Boil	Citra	10 g	15 min	12 %
Aroma (end of boil)	Falconer's Flight	10 g	10 min	11 %
Aroma (end of boil)	Simcoe	10 g	10 min	13.2 %
Aroma (end of boil)	Falconer's Flight	10 g	5 min	11 %
Aroma (end of boil)	Simcoe	10 g	5 min	13.2 %
Dry Hop	Falconer's Flight	20 g	3 day(s)	11 %
Dry Hop	Simcoe	20 g	3 day(s)	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis