

# AIPA

---

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **64**
- SRM **14.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **0 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Gozdawa ekstrakt słodowy superjasny	5.1 kg (100%)	80 %	40

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	45 min	9.5 %
Aroma (end of boil)	Chinook	30 g	10 min	13 %
Whirlpool	Mosaic	50 g	15 min	10 %
Dry Hop	Citra	50 g	2 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	Gips	4 g	Boil	60 min
Other	Pożywka	4 g	Primary	---