

# AIPA

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **46**
- SRM **8.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **27.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (90.2%)	80 %	5
Grain	Monachijski typ II 20-25 EBC Weyermann	0.3 kg (4.5%)	80 %	20
Grain	Pszeniczny	0.3 kg (4.5%)	85 %	17
Grain	Carafa II	0.05 kg (0.8%)	70 %	812

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12 %
Boil	Cascade	15 g	15 min	6 %
Boil	Amarillo	15 g	15 min	9.5 %
Aroma (end of boil)	Cascade	15 g	2 min	6 %
Aroma (end of boil)	Citra	15 g	2 min	12 %
Dry Hop	Cascade	20 g	7 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale BE-134	Ale	Dry	11.5 g	Fermentis