

AIPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **64**
- SRM **5.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **15 min**
- Evaporation rate **1 %/h**
- Boil size **25.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|------------------------------------|----------------|-------|-----|
| Liquid Extract | ekstrakt słodowy jasny Poldingroup | 3.5 kg (87.5%) | 80 % | 14 |
| Sugar | cukier | 0.5 kg (12.5%) | 100 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Chinook | 5 g | 45 min | 12.8 % |
| Boil | mosaic | 5 g | 45 min | 12.8 % |
| Boil | Amarillo | 5 g | 45 min | 9.5 % |
| Boil | Citra | 10 g | 15 min | 12.2 % |
| Boil | Centennial | 10 g | 15 min | 9.7 % |
| Boil | Amarillo | 10 g | 15 min | 9.9 % |
| Boil | mosaic | 5 g | 15 min | 12.8 % |
| Aroma (end of boil) | Citra | 40 g | 5 min | 12.2 % |
| Aroma (end of boil) | Centennial | 30 g | 5 min | 9.7 % |
| Aroma (end of boil) | Amarillo | 35 g | 5 min | 9.9 % |
| Aroma (end of boil) | mosaic | 25 g | 5 min | 12.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 500 ml | --- |

Notes

- ipa
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