

# AIPA

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **67**
- SRM **9.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.85 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **31.5 liter(s)**

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (76.9%)  | 80 %  | 4.5 |
| Grain | Pszeniczny           | 1 kg (15.4%)  | 85 %  | 4.5 |
| Grain | Strzegom Karmel 150  | 0.5 kg (7.7%) | 75 %  | 150 |

## Hops

| Use for | Name        | Amount | Time     | Alpha acid |
|---------|-------------|--------|----------|------------|
| Boil    | Simcoe      | 25 g   | 60 min   | 13.2 %     |
| Boil    | Citra       | 20 g   | 15 min   | 12 %       |
| Boil    | Citra       | 30 g   | 5 min    | 12 %       |
| Boil    | Continental | 50 g   | 5 min    | 11.7 %     |
| Dry Hop | Simcoe      | 25 g   | 7 day(s) | 13.2 %     |
| Dry Hop | Citra       | 50 g   | 7 day(s) | 12 %       |
| Dry Hop | Continental | 50 g   | 7 day(s) | 11.7 %     |

## Yeasts

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