

AIPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **67**
- SRM **11**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **4 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Munich Malt | 5 kg (79.4%) | 78 % | 18 |
| Grain | Briess - Wheat Malt, White | 1 kg (15.9%) | 85 % | 5 |
| Grain | Strzegom Karmel 150 | 0.3 kg (4.8%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Marynka | 70 g | 60 min | 10 % |
| Aroma (end of boil) | Cascade PL | 100 g | 2 min | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 200 ml | #115 |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|---------|--------|
| Fining | whirlfoc | 0.5 g | Boil | 15 min |