

# Aipa

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **68**
- SRM **5.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.55 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **25.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (70.2%)	80 %	5
Grain	Strzegom Pilzneński	1 kg (17.5%)	80 %	4
Grain	Carared	0.2 kg (3.5%)	75 %	39
Grain	cookie	0.1 kg (1.8%)	79 %	45
Grain	Płatki pszeniczne	0.2 kg (3.5%)	60 %	3
Grain	Płatki owsiane	0.2 kg (3.5%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vic Secret	10 g	60 min	18.2 %
Boil	Książęcy	20 g	20 min	7.2 %
Aroma (end of boil)	Książęcy	20 g	15 min	7.2 %
Aroma (end of boil)	Zula	10 g	5 min	10.6 %
Aroma (end of boil)	Książęcy	20 g	5 min	7.2 %
Aroma (end of boil)	Vic Secret	10 g	5 min	18.2 %
Aroma (end of boil)	Książęcy	30 g	5 min	7.2 %
Whirlpool	Zula	20 g	15 min	10.6 %
Whirlpool	Vic Secret	10 g	15 min	18.2 %
Dry Hop	Citra	100 g	5 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis