

# aipa

---

- Gravity **16.3 BLG**
- ABV ---
- IBU **65**
- SRM **6**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale	5 kg (74.1%)	--- %	---
Grain	Strzegom Monachijski typ I	1 kg (14.8%)	79 %	16
Grain	Pszeniczny	0.5 kg (7.4%)	85 %	4
Grain	Karmelowy Czerwony	0.25 kg (3.7%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	13 %