

# aipa 500tk

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- Gravity **14.5 BLG**
- ABV ---
- IBU **26**
- SRM **5.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **500 liter(s)**
- Trub loss **5 %**
- Size with trub loss **550 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **660 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **532 liter(s)**
- Total mash volume **684 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	140 kg (92.1%)	80 %	5
Grain	Karmelowy Jasny 30EBC	12 kg (7.9%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	400 g	60 min	15.5 %
Whirlpool	Citra	400 g	1 min	13.5 %
Whirlpool	Simcoe	500 g	1 min	13.2 %
Whirlpool	Mosaic	600 g	1 min	12 %
Dry Hop	Citra	700 g	4 day(s)	13.5 %
Dry Hop	Simcoe	800 g	4 day(s)	13.2 %
Dry Hop	Mosaic	900 g	4 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	330 g	Fermentis