

# AIPA

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **49**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (80.6%)	80 %	5
Grain	Viking Wheat Malt	1 kg (16.1%)	83 %	5
Adjunct	Platki owsiane	0.2 kg (3.2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Galaxy	20 g	15 min	15 %
Boil	Mosaic	20 g	15 min	10 %
Whirlpool	Citra	20 g	0 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FERMENTIS SAFBREW US 05	Ale	Dry	10 g	---