

# AIPA

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- Gravity **17.1 BLG**
- ABV ---
- IBU **79**
- SRM **6.7**
- 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 **2.85 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **23.1 liter(s)**

## Fermentables

| Type  | Name                      | Amount       | Yield | EBC |
|-------|---------------------------|--------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (83.3%) | 85 %  | 7   |
| Grain | Monachijski               | 1 kg (16.7%) | 80 %  | 16  |

## Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Simcoe     | 25 g   | 60 min   | 13.2 %     |
| Boil    | Simcoe     | 25 g   | 40 min   | 13.2 %     |
| Boil    | Amarillo   | 25 g   | 15 min   | 8.8 %      |
| Boil    | Centennial | 25 g   | 5 min    | 8.9 %      |
| Dry Hop | Amarillo   | 25 g   | 5 day(s) | 9.5 %      |
| Dry Hop | Centennial | 25 g   | 5 day(s) | 10.5 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 20 g   | Fermentis  |

## Extras

| Type   | Name       | Amount | Use for | Time   |
|--------|------------|--------|---------|--------|
| Fining | Irish Moss | 5 g    | Boil    | 10 min |
| Other  | oatmeal    | 400 g  | Boil    | 70 min |