

# AIPA

- Gravity **14 BLG**
- ABV ---
- IBU **65**
- SRM **9.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (60.3%)	79 %	6
Grain	Strzegom Monachijski typ II	1.5 kg (25.9%)	79 %	22
Sugar	Brown Sugar, Dark	0.5 kg (8.6%)	100 %	99
Grain	Płatki owsiane	0.3 kg (5.2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	40 g	60 min	13 %
Boil	Mount Hood	30 g	20 min	5.5 %
Aroma (end of boil)	Centennial	30 g	5 min	10.5 %
Dry Hop	Centennial	20 g	5 day(s)	10.5 %
Dry Hop	Mount Hood	20 g	5 day(s)	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US West Coast	Ale	Dry	10 g	Gozdawa

## Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	15 min