

# AIPA

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- Gravity **16.4 BLG**
- ABV ---
- IBU **63**
- SRM **4.5**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.7 kg (82.5%)	80 %	5
Grain	Płatki owsiane	0.3 kg (5.3%)	85 %	3
Grain	Viking Wheat Malt	0.5 kg (8.8%)	83 %	5
Sugar	cukier	0.2 kg (3.5%)	100 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Boil	Citra	20 g	60 min	12 %
Boil	Cascade	20 g	30 min	6 %
Boil	Cascade	20 g	10 min	6 %
Aroma (end of boil)	Citra	20 g	3 min	12 %
Whirlpool	Citra	10 g	0 min	12 %
Whirlpool	Cascade	10 g	0 min	6 %
Dry Hop	Simcoe	50 g	0 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	200 ml	SAFALE