

# AIPA - American India Pale Ale 16Blg PREMIUM

- Gravity **17.2 BLG**
- ABV ---
- IBU **57**
- SRM **16.4**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pale Ale Weyermann	5 kg (78.1%)	80 %	4
Grain	Strzegom Monachijski typ I	0.7 kg (10.9%)	79 %	16
Grain	Słód Cara Crystal 120EBC Brewferm	0.7 kg (10.9%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	105 min	6 %
Boil	Cascade	30 g	65 min	6 %
Dry Hop	Cascade	30 g	14 day(s)	6 %
Boil	Willamette	30 g	20 min	5 %
Aroma (end of boil)	Willamette	30 g	20 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-03	Ale	Dry	10 g	---

## Notes

- warka 4  
Apr 19, 2016, 8:36 PM