

# AIPA dużo chmielu

- Gravity **13.9 BLG**
- ABV ---
- IBU **65**
- SRM **11.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **22.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg (70.9%)	79 %	6
Grain	Strzegom Wiedeński	1 kg (15.7%)	79 %	10
Grain	Briess - 2 Row Carapils Malt	0.5 kg (7.9%)	75 %	3
Grain	Pszeniczny	0.3 kg (4.7%)	85 %	4
Grain	Carafa III	0.05 kg (0.8%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	25 g	60 min	15 %
Boil	Chinook	15 g	60 min	13 %
Boil	Amarillo	15 g	20 min	9.5 %
Boil	Simcoe	25 g	0 min	13 %
Boil	Citra	15 g	0 min	12 %
Dry Hop	Centennial	25 g	6 day(s)	10.5 %
Dry Hop	Citra	35 g	6 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Slant	700 ml	Safale