

# AIPA I

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **52**
- SRM **10.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	3.4 kg (100%)	80 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	30 min	10.5 %
Boil	Amarillo	30 g	15 min	8.3 %
Aroma (end of boil)	Citra	30 g	5 min	12.7 %
Dry Hop	Citra	60 g	3 day(s)	12.7 %
Dry Hop	Cascade	30 g	3 day(s)	8.3 %
Dry Hop	Mosaic	30 g	3 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis