

# AIPA I

---

- Gravity **15.4 BLG**
- ABV ---
- IBU **45**
- SRM **7.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (95.2%)	80 %	5
Grain	Karmelowy jasny	0.3 kg (4.8%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	5 g	60 min	13.5 %
Boil	Chinook	15 g	60 min	13 %
Boil	Chinook	25 g	15 min	13 %
Boil	Cascade	10 g	15 min	6 %
Boil	Chinook	10 g	0 min	13 %
Boil	Cascade	20 g	0 min	6 %
Dry Hop	Cascade	70 g	5 day(s)	6 %
Dry Hop	Centennial	50 g	5 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	200 ml	Fermentum Mobile