

AIPA KBPD

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **66**
- SRM **5.6**
- 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 **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.5 kg (78.6%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 1 kg (14.3%) | 79 % | 16 |
| Grain | Weyermann - Carapils | 0.5 kg (7.1%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil | Magnum | 15 g | 60 min | 12 % |
| Boil | Simcoe | 30 g | 60 min | 13.2 % |
| Boil | Citra | 10 g | 15 min | 13.3 % |
| Boil | Simcoe | 10 g | 15 min | 11.5 % |
| Whirlpool | Mouteka | 10 g | 5 min | 7.3 % |
| Whirlpool | Cascade | 10 g | 5 min | 6 % |
| Whirlpool | Amarillo | 10 g | 5 min | 8.2 % |
| Whirlpool | Citra | 10 g | 5 min | 13.3 % |
| Whirlpool | Simcoe | 10 g | 5 min | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Notes

- 7l podbicia
2 garście łuski
21l wody

Na zimno citra 25g
Mouteka 40g
Amarillo 20g

Cascade 15g
Dec 30, 2018, 6:08 PM