

AIPA na wiedeńskim

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **52**
- SRM **8.8**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|--------------|-------|-----|
| Grain | Wiedeński Viking Malt | 3 kg (50%) | 80 % | 9 |
| Grain | Żytni Viking Malt | 1 kg (16.7%) | 81 % | 7 |
| Grain | Pale Ale Viking malt | 1 kg (16.7%) | 80 % | 5 |
| Grain | COOKIE Viking Malt | 1 kg (16.7%) | 72 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------|--------|----------|------------|
| Boil | Simcoe USA | 25 g | 60 min | 14.1 % |
| Aroma (end of boil) | Cascade USA (PL) | 20 g | 15 min | 5.8 % |
| Aroma (end of boil) | Centennial USA | 20 g | 15 min | 10.5 % |
| Dry Hop | Centennial USA | 50 g | 5 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|-------|--------|------------|
| FM54 GORĄCZKA KALIFORNIJSKA | Ale | Slant | 200 ml | --- |