

# AIPA - Pierwsza 01-11-2017

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **56**
- SRM **7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **1 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (88.9%)	80 %	5
Grain	Caramel/Crystal Malt - 20L	0.5 kg (7.4%)	75 %	39
Grain	Aroma CastleMalting	0.25 kg (3.7%)	78 %	100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	bravo	24 g	60 min	13.7 %
Aroma (end of boil)	Cascade	25 g	15 min	7.1 %
Aroma (end of boil)	Citra	30 g	10 min	13.5 %
Aroma (end of boil)	Cascade	25 g	5 min	7.1 %
Aroma (end of boil)	Citra	30 g	3 min	13.5 %
Dry Hop	cascade	20 g	7 day(s)	7.1 %
Dry Hop	Citra	20 g	5 day(s)	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew us-05	Ale	Slant	300 ml	Fermentis