

# AIPA Szczękopad

- Gravity **14.5 BLG**
- ABV ---
- IBU **86**
- SRM **10**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **29.5 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	Strzegom Pale Ale	6 kg (88.9%)	79 %	6
Grain	crystal castle malt 150	0.5 kg (7.4%)	80 %	150
Grain	Aromatic Malt	0.25 kg (3.7%)	78 %	51

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	44 g	60 min	15.5 %
Boil	Cascade	25 g	15 min	6 %
Boil	Citra	30 g	10 min	12 %
Boil	Cascade	25 g	5 min	6 %
Boil	Citra	30 g	3 min	12 %
Dry Hop	Cascade	20 g	7 day(s)	6 %
Dry Hop	Citra	20 g	7 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us 05 3 mut	Ale	Slant	250 ml	fermentis