

## AIPA warka 5

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- Gravity **14.7 BLG**
- ABV ---
- IBU **50**
- SRM **7.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.8 kg (87.2%)	80 %	5
Grain	Strzegom Wiedeński	0.6 kg (7.7%)	79 %	10
Grain	Słód Caramunich Typ II Weyermann	0.4 kg (5.1%)	73 %	120

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	60 min	12 %
Boil	Yellow Sub	15 g	15 min	6.4 %
Whirlpool	Cascade	20 g	0 min	6 %
Dry Hop	Cascade	10 g	3 day(s)	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis