

Aipa wg Homebrewing

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **48**
- SRM **8.4**
- 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 **120 min**
- Evaporation rate **5 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (81.4%) | 85 % | 7 |
| Grain | Monachijski | 0.7 kg (11.4%) | 80 % | 16 |
| Grain | Cara Crystal | 0.3 kg (4.9%) | 78 % | 120 |
| Sugar | cukier | 0.14 kg (2.3%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|-----------|------------|
| Boil | Cascade | 30 g | 105 min | 6 % |
| Boil | Cascade | 30 g | 65 min | 6 % |
| Boil | Willamette | 30 g | 20 min | 5 % |
| Aroma (end of boil) | Willamette | 30 g | 5 min | 5 % |
| Dry Hop | Cascade | 30 g | 14 day(s) | 6 % |
| Dry Hop | Mosaic | 30 g | 14 day(s) | 10 % |

Yeasts

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