

## Aipa z owocami

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **54**
- SRM ---

### 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 **3.4 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale ale (niemcy)	5.5 kg (84.6%)	--- %	---
Grain	Pszeniczny jasny viking m.	0.7 kg (10.8%)	--- %	---
Grain	Carmel pils	0.3 kg (4.6%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	25 g	55 min	13.1 %
Boil	Citra	15 g	15 min	13.7 %
Boil	Amarillo	15 g	15 min	8.8 %
Boil	Mosaic	25 g	7 min	12 %
Boil	Simcoe	25 g	0 min	13.1 %
Boil	Amarillo	35 g	0 min	8.8 %