

# American India Pale Ale - AIPA - 17 BLG

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **68**
- SRM **7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **100 liter(s)**
- Trub loss **5 %**
- Size with trub loss **105 liter(s)**
- Boil time **70 min**
- Evaporation rate **8 %/h**
- Boil size **125.7 liter(s)**

## Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **87.5 liter(s)**
- Total mash volume **122.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	25 kg (71.4%)	80 %	6
Grain	Strzegom Monachijski typ I	10 kg (28.6%)	79 %	15

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	200 g	70 min	12.4 %
Boil	Amarillo	100 g	30 min	9.5 %
Boil	Cascade PL	100 g	30 min	5.2 %
Dry Hop	Amarillo	100 g	3 day(s)	9.5 %
Dry Hop	Cascade PL	100 g	3 day(s)	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	69 g	Fermentis