

BA Prawdziwa AIPA 15°

- Gravity **15.2 BLG**
- ABV ---
- IBU **59**
- SRM **5**
- Style **American Pale Ale**

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)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|--------------|-------|-----|
| Liquid Extract | Briess - Pale Ale Malt | 3.4 kg (81%) | 80 % | 7 |
| Dry Extract | WES ekstrakt słodowy jasny | 0.8 kg (19%) | 80 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 30 g | 60 min | 15.5 % |
| Boil | Cascade | 10 g | 10 min | 6 % |
| Boil | Simcoe | 10 g | 10 min | 13.2 % |
| Aroma (end of boil) | Cascade | 10 g | 0 min | 6 % |
| Aroma (end of boil) | Simcoe | 10 g | 0 min | 13.2 % |
| Aroma (end of boil) | Citra | 10 g | 0 min | 12 % |
| Dry Hop | Cascade | 10 g | 5 day(s) | 6 % |
| Dry Hop | Simcoe | 10 g | 5 day(s) | 13.2 % |
| Dry Hop | Citra | 20 g | 5 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11 g | --- |