

# BLUE AIPA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **32**
- SRM **12.2**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (100%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	10 g	60 min	5.7 %
Aroma (end of boil)	Mosaic	10 g	5 min	10 %
Aroma (end of boil)	Citra	10 g	5 min	12 %
Whirlpool	Mosaic	10 g	10 min	10 %
Whirlpool	Citra	10 g	10 min	12 %
Dry Hop	Citra	10 g	3 day(s)	12 %
Dry Hop	Mosaic	10 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - US West Coast	Ale	Dry	11 g	Gozdawa

## Extras

Type	Name	Amount	Use for	Time
Herb	trawa cytrynowa	10 g	Boil	5 min
Herb	KLITORIA TERNATEŃSKA	12 g	Boil	5 min
Herb	KLITORIA TERNATEŃSKA	12 g	Secondary	3 day(s)