

# Chudyhudy-AIPA

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **41**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (80%)	80 %	5
Grain	Pszeniczny	0.5 kg (10%)	85 %	4
Grain	Strzegom Monachijski typ II	0.5 kg (10%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	WAI-ITI	20 g	15 min	4.1 %
Boil	WAI-ITI	30 g	10 min	4.1 %
Boil	Simcoe	10 g	15 min	13.2 %
Boil	Simcoe	15 g	10 min	13.2 %
Boil	Cascade	10 g	15 min	6 %
Boil	Cascade	15 g	10 min	6 %
Boil	Ella (AUS)	25 g	15 min	14.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	15 g	---