

## First AIPA

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- Gravity **15.9 BLG**
- ABV ---
- IBU **59**
- SRM **6.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.6 liter(s)**

### Fermentables

| Type  | Name                             | Amount         | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt             | 4 kg (70.8%)   | 80 %  | 5   |
| Grain | Pilzneński                       | 1 kg (17.7%)   | 81 %  | 4   |
| Grain | Strzegom Pszeniczny              | 0.4 kg (7.1%)  | 81 %  | 6   |
| Grain | Briess - Caramel Munich Malt 60L | 0.25 kg (4.4%) | 77 %  | 118 |

### Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | lunga   | 35 g   | 60 min   | 11 %       |
| Boil    | lunga   | 35 g   | 15 min   | 11 %       |
| Boil    | Cascade | 30 g   | 0 min    | 6 %        |
| Dry Hop | Cascade | 45 g   | 4 day(s) | 6 %        |
| Dry Hop | lunga   | 15 g   | 4 day(s) | 11 %       |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 10 g   | Fermentis  |