

# Funktown AIPA

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **71**
- SRM **8.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	2.5 kg (38.5%)	79 %	22
Grain	Strzegom Pale Ale	3.5 kg (53.8%)	79 %	6
Grain	Strzegom Monachijski typ I	0.5 kg (7.7%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Jarrylo	20 g	60 min	15 %
Boil	Jarrylo	10 g	15 min	15 %
Boil	Zythos	10 g	15 min	15.7 %
Aroma (end of boil)	Azacca	50 g	5 min	14 %
Aroma (end of boil)	Zythos	50 g	5 min	15.7 %
Aroma (end of boil)	Jarrylo	30 g	0 min	15 %
Dry Hop	Azacca	50 g	4 day(s)	14 %
Dry Hop	Amarillo	40 g	4 day(s)	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
funktown pale ale	Ale	Liquid	35 ml	white labs