

# Lekka AIPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **57**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.4%)	80 %	5
Grain	Pszeniczny	1 kg (14.3%)	85 %	4
Grain	Strzegom Pilzneński	1 kg (14.3%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	25 g	20 min	9.5 %
Boil	Simcoe	25 g	20 min	13.2 %
Boil	Amarillo	20 g	15 min	9.5 %
Boil	Simcoe	20 g	15 min	13.2 %
Aroma (end of boil)	Amarillo	20 g	5 min	9.5 %
Aroma (end of boil)	Simcoe	20 g	5 min	13.2 %
Whirlpool	Amarillo	35 g	1 min	9.5 %
Whirlpool	Simcoe	35 g	1 min	13.2 %
Dry Hop	Amarillo	100 g	3 day(s)	9.5 %
Dry Hop	Simcoe	100 g	3 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Notes

- Brewness źle oblicza IBU hopstand, dlatego przy whirlpool jest podana jedna minuta, powinno być okořo 60 minut w temperaturze okořo 80 stopni. Whirfloc 10 min.  
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