

Moja AIPA??

- Gravity **11 BLG**
- ABV ---
- IBU **51**
- SRM **9.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (95.7%)	80 %	5
Grain	Caraaroma	0.2 kg (4.3%)	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	13.2 %
Boil	Styrian Golding	15 g	15 min	3.6 %
Boil	Cascade	15 g	0 min	6 %
Whirlpool	Cascade	30 g	0 min	6 %
Dry Hop	Cascade	30 g	3 day(s)	6 %

Yeasts

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