

# PO PROSTU AIPA

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **60**
- SRM **5.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **27.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (76.9%)	80 %	5
Grain	Monachijski	1 kg (15.4%)	80 %	16
Grain	Platki owsiane	0.5 kg (7.7%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	calypso	20 g	55 min	14.7 %
Boil	Sabro	20 g	25 min	15 %
Aroma (end of boil)	Sabro	30 g	3 min	15 %
Aroma (end of boil)	Falconer's Flight	30 g	2 min	10.5 %
Aroma (end of boil)	mackimac	50 g	2 min	10 %
Dry Hop	Azacca	50 g	4 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Notes

- Zacieranie 60 min, 66-67 st.  
*Jan 15, 2022, 3:26 PM*