

PO PROSTU AIPA

- 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