

# Śwagrowe AIPA TB

- Gravity **15.3 BLG**
- ABV ---
- IBU **69**
- SRM **13.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **2 %**
- Size with trub loss **25.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **2 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.5 kg (79.7%)	79 %	6
Grain	Crystal 150	0.4 kg (5.8%)	78 %	150
Grain	Aroma CastleMalting	0.2 kg (2.9%)	78 %	100
Grain	Strzegom Monachijski typ I	0.4 kg (5.8%)	79 %	16
Grain	Żytni	0.4 kg (5.8%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	35 g	60 min	15.5 %
Boil	Cascade	20 g	15 min	6 %
Boil	Citra	25 g	10 min	12 %
Boil	Cascade	25 g	5 min	6 %
Boil	Citra	25 g	3 min	12 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	5 g	Mash	10 min