AIPA 3 7.03

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **20**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- 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 **80 %**
- 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	Viking Pale Ale malt	6.7 kg *(97.1%)*	80 %	5
Grain	Karmelowy Jasny 30EBC	0.2 kg *(2.9%)*	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	17 g	60 min	14.5 %
Whirlpool	Cascade	30 g	1 min	7.1 %
Whirlpool	Centennial	30 g	1 min	9.4 %
Dry Hop	Cascade	50 g	7 day(s)	7.1 %
Dry Hop	Centennial	50 g	7 day(s)	9.4 %

Yeasts

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

Notes

- Dłuższe chmielenie na cichą, poprzednia przez niska (2C) temperature nie nachmielila sie odpowiednio
  Mar 7, 2018, 9:38 AM