# AIPA

---

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **85**
- SRM **9.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Strzegom Pale Ale | 6 kg *(85.7%)* | 79 % | 6 |
| Grain | Strzegom Karmel 150 | 0.5 kg *(7.1%)* | 75 % | 150 |
| Grain | Strzegom Bursztynowy | 0.5 kg *(7.1%)* | 70 % | 49 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Bravo | 44 g | 60 min | 15.5 % |
| Boil | Cascade PL | 25 g | 45 min | 5.2 % |
| Boil | Citra | 30 g | 10 min | 12 % |
| Boil | Cascade PL | 25 g | 5 min | 5.2 % |
| Boil | Citra | 30 g | 3 min | 12 % |
| Dry Hop | Cascade PL | 20 g | 7 day(s) | 5.2 % |
| Dry Hop | Citra | 20 g | 7 day(s) | 12 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.