

## AIPA 16 blg tomahawk/chinook/cascade

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **70**
- SRM **10.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **45 min**
- Evaporation rate **1 %/h**
- Boil size **24.3 liter(s)**

### Fermentables

| Type           | Name                                                  | Amount        | Yield | EBC |
|----------------|-------------------------------------------------------|---------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt<br>słodowy jasny<br>(pilzeński 100%) | 5.1 kg (100%) | 80 %  | 25  |

### Hops

| Use for             | Name                         | Amount | Time     | Alpha acid |
|---------------------|------------------------------|--------|----------|------------|
| Boil                | Columbus/Tomahawk/Zeus<br>US | 30 g   | 45 min   | 15.5 %     |
| Boil                | Columbus/Tomahawk/Zeus       | 20 g   | 15 min   | 15.5 %     |
| Boil                | Cascade US                   | 20 g   | 15 min   | 6 %        |
| Aroma (end of boil) | Chinook                      | 20 g   | 10 min   | 13 %       |
| Aroma (end of boil) | Cascade US                   | 30 g   | 5 min    | 6 %        |
| Dry Hop             | Chinook                      | 20 g   | 3 day(s) | 13 %       |
| Dry Hop             | Cascade US                   | 20 g   | 3 day(s) | 6 %        |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 12 g   | FERMENTIS  |