

## AIPA z AP

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **84**
- SRM **5.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **6 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.8 liter(s)**

### Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt       | 4.6 kg (68.7%) | 80 %  | 5   |
| Grain | Strzegom Monachijski typ I | 0.7 kg (10.4%) | 79 %  | 16  |
| Grain | Pszeniczny                 | 0.6 kg (9%)    | 85 %  | 4   |
| Grain | Karmelowy Jasny 30EBC      | 0.3 kg (4.5%)  | 75 %  | 30  |
| Grain | Płatki owsiane             | 0.25 kg (3.7%) | 85 %  | 3   |
| Grain | Płatki pszeniczne          | 0.25 kg (3.7%) | 85 %  | 3   |

### Hops

| Use for             | Name                   | Amount | Time   | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| First Wort          | Warrior                | 10 g   | 90 min | 15.5 %     |
| Boil                | Columbus/Tomahawk/Zeus | 10 g   | 60 min | 15.5 %     |
| Boil                | Challenger             | 40 g   | 60 min | 7 %        |
| Boil                | Simcoe                 | 50 g   | 15 min | 13.2 %     |
| Aroma (end of boil) | Cascade                | 50 g   | 5 min  | 6 %        |