

## #07 AIPA 15 Blg

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **54**
- SRM **10.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	3.4 kg (81%)	80 %	35
Dry Extract	Muntons DME - Light	0.8 kg (19%)	95 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	Simcoe	10 g	10 min	13.2 %
Boil	Cascade	10 g	10 min	6 %
Whirlpool	Simcoe	10 g	0 min	13.2 %
Whirlpool	Cascade	10 g	0 min	6 %
Whirlpool	Mosaic	10 g	0 min	10 %
Dry Hop	Mosaic	20 g	3 day(s)	10 %
Dry Hop	Simcoe	10 g	3 day(s)	13.2 %
Dry Hop	Cascade	10 g	3 day(s)	6 %

### Yeasts

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