

## #28 AIPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **72**
- SRM **12.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21.8 liter(s)**
- Trub loss **8 %**
- Size with trub loss **24.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **25.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Ekstrakt słodowy Pale Ale	3.4 kg (65.4%)	70.5 %	30
Liquid Extract	WES ekstrakt słodowy jasny	1.2 kg (23.1%)	70.5 %	30
Liquid Extract	WES ekstrakt pszeniczny jasny	0.6 kg (11.5%)	70.5 %	60

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe USA	17 g	60 min	11.5 %
Boil	Simcoe USA	17 g	30 min	11.5 %
Boil	Citra USA	17 g	30 min	13.7 %
Aroma (end of boil)	Simcoe	16 g	10 min	11.5 %
Aroma (end of boil)	Citra USA	33 g	10 min	13.7 %
Dry Hop	Citra USA	50 g	5 day(s)	13.7 %
Dry Hop	Simcoe USA	50 g	5 day(s)	11.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	30 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Flavor	Curaçao	20 g	Boil	10 min