

## #3 AIPA

- Gravity **16 BLG**
- ABV ---
- IBU **56**
- SRM **10.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **29.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **23.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (59.7%)	79 %	6
Grain	Pilzneński	1 kg (14.9%)	81 %	4
Grain	Karmelowy Czerwony	0.5 kg (7.5%)	75 %	59
Grain	Strzegom Monachijski typ II	0.5 kg (7.5%)	79 %	22
Grain	Melanoiden Malt	0.3 kg (4.5%)	80 %	39
Grain	Pszeniczny	0.3 kg (4.5%)	85 %	4
Grain	Wheat Malt, Dark	0.1 kg (1.5%)	84 %	18

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	25 g	60 min	12 %
Boil	Mosaic	25 g	30 min	12 %
Boil	Cascade	30 g	10 min	7 %
Boil	Amarillo	10 g	10 min	9.5 %
Dry Hop	Cascade	20 g	7 day(s)	6 %
Dry Hop	Amarillo	10 g	7 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	150 ml	Safale

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	10 min