

## 3C AIPA

- Gravity **15.4 BLG**
- ABV ---
- IBU **104**
- SRM **12.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Coopers LME - Light	3 kg (53.4%)	78 %	7
Liquid Extract	WES ekstrakt słodowy jasny	1.2 kg (21.4%)	80 %	30
Liquid Extract	WES ekstrakt słodowy pszeniczny	1.2 kg (21.4%)	80 %	30
Dry Extract	Ekstrakt superjasny gozdawa	0.22 kg (3.9%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	13 %
Boil	Citra	25 g	20 min	12 %
Boil	Cascade	25 g	20 min	6 %
Boil	Citra	25 g	5 min	12 %
Boil	Cascade	25 g	5 min	6 %
Boil	Citra	25 g	0 min	12 %
Boil	Cascade	25 g	0 min	6 %
Dry Hop	Citra	25 g	7 day(s)	12 %
Dry Hop	Chinook	50 g	7 day(s)	13 %
Dry Hop	Cascade	25 g	7 day(s)	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Spice	Skórka słodkiej pomarańczy	10 g	Boil	5 min

### Notes

- Lekko przechmielone, dobre piwo.  
Mniej na goryczkę.

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