

## #6? AIPA

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **54**
- SRM **5.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (32.5%)	80 %	5
Grain	Viking Pilsner malt	4 kg (51.9%)	82 %	4
Grain	Płatki pszeniczne	0.5 kg (6.5%)	60 %	3
Grain	Płatki owsiane	0.5 kg (6.5%)	60 %	3
Grain	Abbey Castle	0.2 kg (2.6%)	80 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %
Boil	Citrus mix	50 g	5 min	10 %