

A i Pa

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **75**
- SRM **6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 5 kg (83.3%) | 75 % | 7 |
| Grain | Monachijski | 0.7 kg (11.7%) | 75 % | 16 |
| Grain | Briess - Carapils Malt | 0.3 kg (5%) | 74 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 30 g | 60 min | 15.5 % |
| Boil | Columbus/Tomahawk/Zeus | 20 g | 30 min | 15.5 % |
| Aroma (end of boil) | Ahtanum | 30 g | 15 min | 5 % |
| Whirlpool | Ahtanum | 20 g | 1 min | 5 % |
| Dry Hop | Ekuanot | 50 g | 7 day(s) | 14 % |