

## AIPA 01.05.2020

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **53**
- SRM **10.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

### Fermentables

| Type           | Name                            | Amount         | Yield | EBC |
|----------------|---------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal Pale Ale                | 3.4 kg (77.3%) | 85 %  | 35  |
| Dry Extract    | Dry Extract (DME) - Extra Light | 0.5 kg (11.4%) | 95 %  | 6   |
| Sugar          | Corn Sugar (Dextrose)           | 0.5 kg (11.4%) | 100 % | 0   |

### Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 30 g   | 25 min | 16.1 %     |
| Boil    | Citra                  | 20 g   | 20 min | 12.3 %     |
| Boil    | Centennial             | 10 g   | 10 min | 11.2 %     |
| Boil    | Simcoe                 | 10 g   | 10 min | 12.4 %     |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |