

# aIPA

- Gravity **14 BLG**
- ABV ---
- IBU **61**
- SRM **8.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **29.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt       | 4 kg (69.6%)   | 80 %  | 5   |
| Grain | Strzegom Pszeniczny        | 1 kg (17.4%)   | 81 %  | 6   |
| Grain | Caramel/Crystal Malt - 10L | 0.25 kg (4.3%) | 73 %  | 150 |
| Grain | Aromatic Malt              | 0.5 kg (8.7%)  | 78 %  | 51  |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Simcoe  | 20 g   | 30 min   | 13.2 %     |
| Boil    | Cascade | 15 g   | 15 min   | 6 %        |
| Boil    | Citra   | 15 g   | 10 min   | 12 %       |
| Boil    | Cascade | 15 g   | 10 min   | 6 %        |
| Boil    | Citra   | 15 g   | 10 min   | 12 %       |
| Boil    | Bravo   | 20 g   | 20 min   | 15.5 %     |
| Dry Hop | Citra   | 20 g   | 3 day(s) | 12 %       |
| Dry Hop | Cascade | 20 g   | 5 day(s) | 6 %        |
| Dry Hop | Simcoe  | 30 g   | 2 day(s) | 13.2 %     |

## Yeasts

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