

# AIPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **85**
- SRM **6.3**
- 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 **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (78.1%)	80 %	7
Grain	Pilznieński	1 kg (15.6%)	80 %	4
Grain	Karmel	0.1 kg (1.6%)	75 %	130
Grain	Strzegom Pszeniczny	0.3 kg (4.7%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	12.8 %
Boil	Simcoe	20 g	60 min	13.2 %
Boil	Mosaic	30 g	20 min	11.8 %
Aroma (end of boil)	Mosaic	20 g	6 min	11.8 %
Dry Hop	Mosaic	50 g	5 day(s)	11.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	1000 ml	Fermentum Mobile