

AIPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **50**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.6 liter(s)**
- Total mash volume **34.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (61.7%) | 80 % | 4 |
| Grain | Pszoniczny | 1 kg (12.3%) | 85 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (12.3%) | 79 % | 10 |
| Grain | Płatki owsiane | 0.6 kg (7.4%) | 85 % | 3 |
| Sugar | cukier trzcinowy | 0.5 kg (6.2%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------------|--------|----------|------------|
| Boil | Chinook | 50 g | 50 min | 13 % |
| Boil | Cascade | 25 g | 15 min | 6 % |
| Boil | Centennial | 25 g | 1 min | 10.5 % |
| Whirlpool | Centennial | 50 g | --- | 10.5 % |
| Whirlpool | Mandarina Bavaria | 50 g | --- | 10 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 12 % |

Yeasts

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