

# AIPA 15 BLG Domowa Spizarnia

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **50**
- SRM **5.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	3.1 kg (56.4%)	81 %	4
Grain	Monachijski	1 kg (18.2%)	80 %	16
Grain	Strzegom Monachijski typ II	0.6 kg (10.9%)	79 %	22
Grain	Pszeniczny	0.5 kg (9.1%)	85 %	4
Grain	karapils	0.3 kg (5.5%)	100 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	13 %
Boil	Amarillo	25 g	15 min	9.5 %
Aroma (end of boil)	Cascade	30 g	5 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis