

AIPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **49**
- SRM **5.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.4 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Pilznieński | 5.1 kg (98.1%) | 81 % | 4 |
| Grain | Weyermann Caramunich 3 | 0.1 kg (1.9%) | 76 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Marynka | 25 g | 50 min | 8.8 % |
| Boil | Simcoe | 20 g | 20 min | 13.2 % |
| Boil | Simcoe | 20 g | 0 min | 13.2 % |
| Boil | Mosaic | 20 g | 0 min | 11.8 % |
| Dry Hop | Mosaic | 20 g | 3 day(s) | 10 % |
| Dry Hop | Simcoe | 30 g | 3 day(s) | 13.2 % |
| Boil | Mosaic | 10 g | 20 min | 10 % |