

# Aipa

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **48**
- SRM **6.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **2 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **31.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	6 kg (80%)	80 %	4
Grain	Monachijski	1 kg (13.3%)	80 %	16
Grain	Karmelowy 50 - Viking Malt	0.5 kg (6.7%)	79 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	50 g	60 min	5.2 %
Boil	Mosaic	30 g	0 min	4 %
Dry Hop	Citra	80 g	7 day(s)	7 %
Boil	Sybilla	25 g	60 min	3.5 %
Boil	Marynka	30 g	50 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	11 g	---