

# AIPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **58**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (83.3%)	82 %	4
Grain	Viking Wheat Malt	0.5 kg (8.3%)	83 %	5
Grain	Viking Munich Malt	0.3 kg (5%)	78 %	18
Grain	Płatki pszeniczne	0.1 kg (1.7%)	85 %	3
Grain	Weyermann - Carapils	0.1 kg (1.7%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	65 min	13 %
Boil	Sabro	50 g	5 min	15 %
Boil	Simcoe	50 g	5 min	13.2 %
Boil	Centennial	50 g	5 min	10.5 %
Dry Hop	Sabro	40 g	---	15 %
Dry Hop	Simcoe	40 g	---	13.2 %
Dry Hop	Centennial	40 g	---	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Slant	150 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirfloc	1 g	Boil	10 min
Water Agent	Gips Piwowarski	4 g	Mash	70 min