

# AIPA

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **94**
- SRM **6.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **55 liter(s)**
- Trub loss **5 %**
- Size with trub loss **57.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **69.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **32.5 liter(s)**
- Total mash volume **45.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	11.4 kg (87.7%)	80 %	5
Grain	Viking Malt monachijski	1 kg (7.7%)	79 %	15
Grain	Viking Malt karmelowy 150	0.6 kg (4.6%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	80 g	60 min	15.5 %
Boil	Simcoe	60 g	5 min	11.5 %
Boil	Amarillo	60 g	15 min	9.5 %
Aroma (end of boil)	Willamette	30 g	20 min	5 %
Aroma (end of boil)	Amarillo	105 g	20 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis