

# AIPA

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- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **36**
- SRM **5.4**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (73.5%)	80 %	5
Grain	Steinbach Wiedeński	1 kg (14.7%)	80 %	9
Grain	Rye, Flaked	0.4 kg (5.9%)	78.3 %	4
Grain	Barley, Flaked	0.4 kg (5.9%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	13.1 %
Boil	Chinook	20 g	10 min	13.1 %
Aroma (end of boil)	Mosaic	25 g	10 min	12.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis