

AIPA

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **68**
- SRM **6.6**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.1 kg (73.2%)	80 %	4
Grain	Strzegom Monachijski typ I	1.5 kg (26.8%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	40 g	0 min	12 %
Aroma (end of boil)	Cascade	20 g	40 min	6 %
Aroma (end of boil)	Amarillo	20 g	40 min	9.5 %
Aroma (end of boil)	Cascade	20 g	60 min	6 %
Aroma (end of boil)	Amarillo	20 g	60 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	7 g	Fermentis