

# AIPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **33**
- SRM **10.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	4.5 kg (100%)	80 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	45 min	10 %
Boil	Citra	10 g	45 min	12 %
Boil	Mosaic	10 g	10 min	10 %
Boil	Citra	10 g	10 min	12 %
Boil	Amarillo	10 g	10 min	9.5 %
Whirlpool	Mosaic	10 g	10 min	10 %
Whirlpool	Citra	10 g	10 min	12 %
Whirlpool	Amarillo	10 g	10 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Slant	200 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	mech	7 g	Boil	10 min