

# AIPA

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **19**
- SRM **4.3**
- 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 **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (69%)     | 80 %  | 4   |
| Grain | Strzegom Pszeniczny | 1.4 kg (24.1%) | 81 %  | 6   |
| Grain | Płatki owsiane      | 0.2 kg (3.4%)  | 60 %  | 3   |
| Grain | Płatki pszeniczne   | 0.2 kg (3.4%)  | 60 %  | 3   |

## Hops

| Use for             | Name     | Amount | Time  | Alpha acid |
|---------------------|----------|--------|-------|------------|
| Boil                | Amarillo | 30 g   | 5 min | 9.5 %      |
| Boil                | Citra    | 30 g   | 5 min | 12 %       |
| Boil                | Amarillo | 30 g   | 5 min | 9.5 %      |
| Aroma (end of boil) | Amarillo | 30 g   | 0 min | 9.5 %      |
| Aroma (end of boil) | Citra    | 30 g   | 0 min | 12 %       |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 200 ml | Fermentis  |