

AIPA

- Gravity **14.5 BLG**
- ABV ---
- IBU **80**
- SRM **6.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 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)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen | 5.8 kg (79.9%) | 80.5 % | 4 |
| Grain | Briess - Wheat Malt, White | 0.73 kg (10.1%) | 85 % | 5 |
| Grain | Strzegom Monachijski typ I | 0.51 kg (7%) | 79 % | 16 |
| Grain | Cara Gold | 0.22 kg (3%) | 75 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Magnum | 40 g | 60 min | 13.5 % |
| Boil | Columbus/Tomahawk/Zeus | 35 g | 15 min | 15.5 % |
| Boil | Centennial | 25 g | 10 min | 10.5 % |
| Boil | Simcoe | 25 g | 5 min | 13.2 % |
| Boil | Citra | 30 g | 1 min | 12 % |
| Dry Hop | Centennial | 50 g | 5 day(s) | 10.5 % |
| Dry Hop | Amarillo | 50 g | 5 day(s) | 9.5 % |
| Dry Hop | Simcoe | 50 g | 5 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|--------|--------|-------------|
| Wyeast - American Ale | Ale | Liquid | 110 ml | Wyeast Labs |