

# AIPA

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **32**
- SRM **8.1**

## Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss --- %
- Size with trub loss **12.5 liter(s)**
- Boil time **40 min**
- Evaporation rate **1 %/h**
- Boil size **12.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	1.7 kg (94.4%)	81 %	26
Sugar	Cukier	0.1 kg (5.6%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	7 g	40 min	10 %
Boil	Marynka	8 g	30 min	10 %
Boil	Saaz (Czech Republic)	10 g	20 min	4.5 %
Aroma (end of boil)	Citra	25 g	0 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	6 g	Fermentis