

## Aipa #7

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- Gravity **17.6 BLG**
- ABV ---
- IBU **72**
- SRM **11.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (66.7%)	81 %	4
Grain	Strzegom Monachijski typ I	1 kg (13.3%)	79 %	16
Grain	Weyermann - Carapils	0.5 kg (6.7%)	78 %	4
Grain	Karmelowy Czerwony	1 kg (13.3%)	75 %	59

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	13.5 %
Boil	Simcoe	25 g	10 min	13 %
Boil	Citra	20 g	5 min	12 %
Boil	Cascade	20 g	0 min	6 %
Dry Hop	Simcoe	25 g	5 day(s)	13 %
Dry Hop	Citra	55 g	5 day(s)	12 %
Dry Hop	Cascade	55 g	5 day(s)	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	50 g	Safale