

## AIPA#8

- Gravity **17.1 BLG**
- ABV ---
- IBU **78**
- SRM **11.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 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	Pszeniczny	1 kg (13.3%)	85 %	4
Grain	Cara Gold Castlemalting	0.5 kg (6.7%)	78 %	120

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	15.5 %
Boil	Centennial	25 g	10 min	10.5 %
Boil	Simcoe	25 g	5 min	13 %
Aroma (end of boil)	Citra	25 g	0 min	12 %
Aroma (end of boil)	Cascade	25 g	0 min	6 %
Dry Hop	Centennial	25 g	4 day(s)	10.5 %
Dry Hop	Amarillo	50 g	4 day(s)	9.5 %
Dry Hop	Simcoe	25 g	4 day(s)	13 %
Dry Hop	Citra	25 g	4 day(s)	12 %
Dry Hop	Cascade	25 g	4 day(s)	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11 g	Safale