

# AIPA

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- Gravity **14.7 BLG**
- ABV ---
- IBU **58**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **48.3 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	7 kg (77.8%)	85 %	7
Grain	Płatki pszeniczne	1 kg (11.1%)	85 %	3
Grain	Płatkiż ytnie	1 kg (11.1%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	70 g	60 min	10.6 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	25 g	10 min	15.5 %
Aroma (end of boil)	Amarillo	25 g	10 min	9.5 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	25 g	5 min	15.5 %
Aroma (end of boil)	Amarillo	25 g	5 min	9.5 %
Aroma (end of boil)	Amarillo	50 g	0 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	50 ml	Danstar