

# AIPA

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- Gravity **15.4 BLG**
- ABV ---
- IBU **59**
- SRM **7**
- 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 **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (76.9%)	79 %	6
Grain	Pszeniczny	1 kg (15.4%)	85 %	4
Grain	Karmelowy Czerwony	0.5 kg (7.7%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	40 g	60 min	11.2 %
Boil	Simcoe	15 g	15 min	13.2 %
Boil	Cascade	15 g	10 min	6 %
Boil	Galaxy	15 g	5 min	15 %
Aroma (end of boil)	Cascade	15 g	0 min	6 %
Aroma (end of boil)	Simcoe	15 g	0 min	13.2 %
Aroma (end of boil)	Galaxy	15 g	0 min	15 %
Dry Hop	Cascade	20 g	5 day(s)	6 %
Dry Hop	Simcoe	20 g	5 day(s)	13.2 %
Dry Hop	Galaxy	20 g	5 day(s)	15 %