

# Aipa-Aipa

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **47**
- SRM **5.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (78.9%)	79 %	6
Grain	Strzegom Pilzneński	0.5 kg (6.6%)	80 %	4
Grain	Carahell	0.5 kg (6.6%)	77 %	26
Grain	Płatki owsiane	0.6 kg (7.9%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	20 g	45 min	13.7 %
Boil	Chinook	20 g	30 min	11 %
Boil	Cascade	30 g	15 min	6.5 %
Aroma (end of boil)	Citra	20 g	10 min	12.5 %
Whirlpool	Cascade	20 g	0 min	6.5 %
Whirlpool	Citra	30 g	0 min	12.5 %
Dry Hop	Citra	30 g	7 day(s)	12.5 %
Dry Hop	Cascade	30 g	4 day(s)	6.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	400 ml	Fermentis