

# AIPA Curacao

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- Gravity **15.7 BLG**
- ABV ---
- IBU **112**
- SRM **17.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Fermentables

| Type           | Name   | Amount         | Yield | EBC |
|----------------|--|----------------|-------|-----|
| Liquid Extract | ekstrakt słodowy bursztynowy (pale ale 90%, pilżeński 10%) Bruntal | 1.7 kg (44.7%) | 80 %  | 40  |
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| Sugar          | glukoza  | 0.4 kg (10.5%) | 99 %  | 1   |

## Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 50 g   | 50 min   | 15.5 %     |
| Boil                | Columbus/Tomahawk/Zeus | 25 g   | 15 min   | 15.5 %     |
| Aroma (end of boil) | Lublin (Lubelski)      | 25 g   | 5 min    | 4 %        |
| Dry Hop             | Lublin (Lubelski)      | 25 g   | 3 day(s) | 4 %        |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 12 g   | FERMENTIS  |