

## AIPA max

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **52**
- SRM **8.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	10 kg (83.3%)	80 %	5
Grain	Strzegom Monachijski typ I	1.4 kg (11.7%)	79 %	16
Grain	Strzegom Karmel 150	0.6 kg (5%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	60 g	60 min	12 %
Boil	Willamette	60 g	15 min	5 %
Boil	Citra	60 g	5 min	12 %
Boil	Willamette	60 g	5 min	5 %
Dry Hop	Citra	80 g	4 day(s)	12 %