

AIPA petofiego last

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **36**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Słód owsiany Fawcett | 1 kg (17.9%) | 61 % | 5 |
| Grain | Viking Pale Ale malt | 3 kg (53.6%) | 80 % | 5 |
| Grain | Żytni | 1 kg (17.9%) | 85 % | 8 |
| Grain | Pszeniczny | 0.6 kg (10.7%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Mosaic | 15 g | 60 min | 10 % |
| Aroma (end of boil) | Mosaic | 20 g | 20 min | 10 % |
| Aroma (end of boil) | Cascade | 15 g | 2 min | 8 % |
| Aroma (end of boil) | Mosaic | 15 g | 2 min | 10 % |
| Whirlpool | Cascade | 15 g | 15 min | 8 % |
| Whirlpool | Mosaic | 15 g | 15 min | 10 % |
| Dry Hop | Cascade | 20 g | 5 day(s) | 8 % |
| Dry Hop | Mosaic | 20 g | 5 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale | Dry | 11 g | Lallemand |