

# AIPA pierwsza warka

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- Gravity **14.7 BLG**
- ABV ---
- IBU **78**
- SRM **6.4**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (87.7%)	85 %	7
Grain	Weyermann - Carapils	0.7 kg (12.3%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12 %
Boil	Simcoe	20 g	60 min	13.2 %
Boil	Simcoe	10 g	30 min	13.2 %
Boil	Mosaic	10 g	30 min	10 %
Aroma (end of boil)	Simcoe	10 g	10 min	13.2 %
Boil	Citra	10 g	10 min	12 %
Aroma (end of boil)	Mosaic	10 g	0 min	10 %
Dry Hop	Mosaic	20 g	11 day(s)	10 %
Dry Hop	Simcoe	10 g	11 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis