

# AIPA - pierwsze zacieranie

- Gravity **17.5 BLG**
- ABV ---
- IBU **44**
- SRM **12.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **64 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

## Fermentables

| Type  | Name   | Amount         | Yield  | EBC |
|-------|--|----------------|--------|-----|
| Grain | Pale Ale - Słodownia Optima                    | 3 kg (80%)     | 81.6 % | 7   |
| Grain | Monachijski - Słodownia Optima                 | 0.5 kg (13.3%) | 78.9 % | 18  |
| Grain | Karmelowy Jasny 100-150 EBC - Słodownia Optima | 0.25 kg (6.7%) | 72.9 % | 140 |

## Hops

| Use for | Name       | Amount  | Time     | Alpha acid |
|---------|------------|---------|----------|------------|
| Boil    | Cascade    | 17.65 g | 60 min   | 6 %        |
| Boil    | Cascade    | 17.65 g | 30 min   | 6 %        |
| Boil    | Willamette | 17.65 g | 10 min   | 5 %        |
| Boil    | Willamette | 17.65 g | 0 min    | 5 %        |
| Dry Hop | Cascade    | 17.65 g | 7 day(s) | 6 %        |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us 05 | Ale  | Dry  | 11.5 g | ---        |