

# AIPA

---

- Gravity **15.3 BLG**
- ABV ---
- IBU **46**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss --- %
- Size with trub loss --- **liter(s)**
- Boil time **60 min**
- Evaporation rate --- %/h
- Boil size --- **liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio --- **liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23 liter(s)**

## Fermentables

| Type  | Name     | Amount | Yield | EBC |
|-------|----------|--------|-------|-----|
| Grain | Pale Ale | 5 kg   | 80 %  | 4   |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Chinook    | 20 g   | 60 min   | 13 %       |
| Aroma (end of boil) | Chinook    | 30 g   | 10 min   | 13 %       |
| Aroma (end of boil) | Centennial | 20 g   | 5 min    | 10.5 %     |
| Aroma (end of boil) | Centennial | 30 g   | 0 min    | 10.5 %     |
| Aroma (end of boil) | Simcoe     | 25 g   | 0 min    | 13 %       |
| Dry Hop             | Centennial | 50 g   | 6 day(s) | 10.5 %     |
| Dry Hop             | Simcoe     | 25 g   | 6 day(s) | 13 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale  | Dry  | 10 g   | Safale     |