

# AIPA1

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **55**
- SRM **9.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **21.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (79.4%)	85 %	7
Grain	Strzegom Monachijski typ I	0.7 kg (11.1%)	79 %	16
Grain	Cara Gold Castlemalting	0.3 kg (4.8%)	78 %	120
Grain	Weyermann - Melanoiden Malt	0.3 kg (4.8%)	81 %	65

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	105 min	6 %
Boil	Cascade	30 g	65 min	6 %
Boil	Willamette	30 g	20 min	5 %
Aroma (end of boil)	Citra	8 g	15 min	12 %
Aroma (end of boil)	Willamette	30 g	5 min	5 %
Aroma (end of boil)	Amarillo	15 g	5 min	9.5 %
Dry Hop	Cascade	30 g	7 day(s)	6 %

## Yeasts

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