

## BA Prawdziwa AIPA 15°

- Gravity **15.2 BLG**
- ABV ---
- IBU **59**
- SRM **5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Briess - Pale Ale Malt	3.4 kg (81%)	80 %	7
Dry Extract	WES ekstrakt słodowy jasny	0.8 kg (19%)	80 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	Cascade	10 g	10 min	6 %
Boil	Simcoe	10 g	10 min	13.2 %
Aroma (end of boil)	Cascade	10 g	0 min	6 %
Aroma (end of boil)	Simcoe	10 g	0 min	13.2 %
Aroma (end of boil)	Citra	10 g	0 min	12 %
Dry Hop	Cascade	10 g	5 day(s)	6 %
Dry Hop	Simcoe	10 g	5 day(s)	13.2 %
Dry Hop	Citra	20 g	5 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	---