

## 01 AIPA

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- Gravity **15 BLG**
- ABV ---
- IBU **109**
- SRM **24.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	3.9 kg (76.5%)	75 %	50
Liquid Extract	Pszeniczny	1.2 kg (23.5%)	70 %	70

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	90 min	13 %
Boil	Citra	25 g	60 min	12 %
Boil	Centennial	50 g	30 min	10.5 %
Boil	Cascade	20 g	15 min	6 %
Boil	Cascade	20 g	5 min	6 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	22 g	Danstar