

148 AIPA

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **40**
- SRM **5.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **28.4 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **28.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (74.1%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 0.65 kg (9.6%) | 79 % | 10 |
| Grain | Strzegom Pszeniczny | 0.5 kg (7.4%) | 81 % | 6 |
| Grain | Weyermann - Carared | 0.4 kg (5.9%) | 75 % | 45 |
| Grain | Bestmalz Carmel Pils | 0.2 kg (3%) | 75 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Chinook | 30 g | 60 min | 11.7 % |
| Boil | Amarillo | 25 g | 20 min | 9.5 % |
| Boil | Citra | 25 g | 1 min | 12 % |

Yeasts

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