

## #4 AIPA

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- Gravity **17 BLG**
- ABV ---
- IBU **88**
- SRM **15.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Dry Extract	bruntal extra jasny	4.5 kg (81.8%)	95 %	15
Liquid Extract	profimator malt blonde	1 kg (18.2%)	65 %	60

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	14.9 %
Boil	Nugget	30 g	25 min	17 %
Boil	Summit	30 g	5 min	16.9 %
Dry Hop	Nugget	20 g	14 day(s)	17 %
Dry Hop	Summit	20 g	14 day(s)	16.9 %

### Yeasts

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