

## #6? AIPA

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **54**
- SRM **5.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (32.5%) | 80 %  | 5   |
| Grain | Viking Pilsner malt  | 4 kg (51.9%)   | 82 %  | 4   |
| Grain | Płatki pszeniczne    | 0.5 kg (6.5%)  | 60 %  | 3   |
| Grain | Płatki owsiane       | 0.5 kg (6.5%)  | 60 %  | 3   |
| Grain | Abbey Castle         | 0.2 kg (2.6%)  | 80 %  | 45  |

### Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | lunga      | 50 g   | 60 min | 11 %       |
| Boil    | Citrus mix | 50 g   | 5 min  | 10 %       |