

AIPA 1#

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **91**
- SRM **1.8**
- Style **American IPA**

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)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|----------------|-------|-----|
| Grain | PALE ALE | 4.2 kg (70%) | --- % | --- |
| Grain | Pilzneński | 1.3 kg (21.7%) | 81 % | 4 |
| Grain | Pszeniczny | 0.5 kg (8.3%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Chinook | 30 g | 60 min | 13 % |
| Boil | Mosaic | 30 g | 60 min | 10 % |
| Boil | Cascade | 50 g | 10 min | 6 % |
| Aroma (end of boil) | Mosaic | 30 g | 10 min | 10 % |
| Aroma (end of boil) | Centennial | 40 g | 0 min | 10.5 % |
| Aroma (end of boil) | Mosaic | 30 g | 0 min | 10 % |
| Dry Hop | Simcoe | 50 g | 3 day(s) | 13.2 % |
| Dry Hop | Citra | 30 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|------|------|--------|------------|
| US -05 | Ale | Dry | 10 g | --- |

Notes

- Po wysładzeniu 30 litrow 12/13 blg.
Gotowanie 30 żeby odparowało
Gotowanie z chmielem
Apr 5, 2020, 5:25 PM