

# AIPA 1

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **52**
- SRM **6.1**
- 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)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	3 kg (66.7%)	80 %	6
Liquid Extract	WES ekstrakt słodowy bursztynowy suchy	1.5 kg (33.3%)	80 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	11.7 %
Boil	Amarillo	25 g	30 min	8.5 %
Boil	Citra	25 g	5 min	12.9 %
Dry Hop	Chinook	25 g	5 day(s)	11.7 %
Dry Hop	Amarillo	25 g	5 day(s)	8.5 %
Dry Hop	Citra	75 g	5 day(s)	12.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis