

# AIPA

- Gravity **15 BLG**
- ABV ---
- IBU **62**
- SRM **10.9**
- 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 **2 %/h**
- Boil size **21.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	3.4 kg (81%)	80 %	35
Dry Extract	WES ekstrakt słodowy jasny	0.8 kg (19%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	Citra	10 g	10 min	12 %
Boil	Simcoe	10 g	10 min	13.2 %
Boil	Cascade	10 g	10 min	6 %
Whirlpool	Citra	10 g	10 min	12 %
Whirlpool	Cascade	10 g	10 min	6 %
Whirlpool	Simcoe	10 g	10 min	13.2 %
Dry Hop	Citra	10 g	3 day(s)	12 %
Dry Hop	Cascade	10 g	3 day(s)	6 %
Dry Hop	Simcoe	10 g	3 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10.5 g	Fermentis