

## AIPA 15.3

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **48**
- SRM **10.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	2.3 kg (100%)	81 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	13.9 %
Aroma (end of boil)	Cascade	10 g	5 min	5.5 %
Aroma (end of boil)	Citra	10 g	5 min	13.2 %
Dry Hop	Citra	20 g	---	1 %
Dry Hop	Cascade	20 g	---	1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	7 g	Fermentis