

# AIPA 15 BLG Domowa Spizarnia

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **50**
- SRM **5.8**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pilznieński                 | 3.1 kg (56.4%) | 81 %  | 4   |
| Grain | Monachijski                 | 1 kg (18.2%)   | 80 %  | 16  |
| Grain | Strzegom Monachijski typ II | 0.6 kg (10.9%) | 79 %  | 22  |
| Grain | Pszeniczny                  | 0.5 kg (9.1%)  | 85 %  | 4   |
| Grain | karapils                    | 0.3 kg (5.5%)  | 100 % | 3   |

## Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Chinook  | 25 g   | 60 min | 13 %       |
| Boil                | Amarillo | 25 g   | 15 min | 9.5 %      |
| Aroma (end of boil) | Cascade  | 30 g   | 5 min  | 6 %        |

## Yeasts

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