

# AIPA

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **55**
- SRM **5.3**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (78.1%)	80 %	5
Grain	Pszeniczny	1 kg (15.6%)	85 %	4
Grain	Carahell	0.4 kg (6.3%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	Centennial	10 g	30 min	10.5 %
Boil	Centennial	10 g	10 min	10.5 %
Dry Hop	Centennial	30 g	10 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis