

# AIPA

---

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **49**
- SRM **5.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.4 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	5.1 kg (98.1%)	81 %	4
Grain	Weyermann Caramunich 3	0.1 kg (1.9%)	76 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	50 min	8.8 %
Boil	Simcoe	20 g	20 min	13.2 %
Boil	Simcoe	20 g	0 min	13.2 %
Boil	Mosaic	20 g	0 min	11.8 %
Dry Hop	Mosaic	20 g	3 day(s)	10 %
Dry Hop	Simcoe	30 g	3 day(s)	13.2 %
Boil	Mosaic	10 g	20 min	10 %