

# AIPA

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- Gravity **14.5 BLG**
- ABV ---
- IBU **82**
- SRM **10.6**

## 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 Pale Ale   | 1.7 kg (77.3%) | 80 %   | 35  |
| Sugar          | Candi Sugar, Clear | 0.5 kg (22.7%) | 78.3 % | 2   |

## Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil                | Magnum | 10 g   | 60 min   | 13.5 %     |
| Boil                | Magnum | 10 g   | 50 min   | 13.5 %     |
| Boil                | Mosaic | 5 g    | 30 min   | 10 %       |
| Boil                | Citra  | 5 g    | 30 min   | 12 %       |
| Boil                | Mosaic | 5 g    | 15 min   | 10 %       |
| Boil                | Citra  | 5 g    | 15 min   | 12 %       |
| Aroma (end of boil) | Mosaic | 10 g   | 0 min    | 10 %       |
| Aroma (end of boil) | Citra  | 10 g   | 0 min    | 12 %       |
| Dry Hop             | Mosaic | 15 g   | 4 day(s) | 10 %       |
| Dry Hop             | Citra  | 15 g   | 4 day(s) | 12 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |