

# AIPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **70**
- SRM **13**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	3.4 kg (66.7%)	80 %	35
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (33.3%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	10 g	55 min	9.5 %
Boil	Cascade	10 g	55 min	8.7 %
Boil	Amarillo	15 g	30 min	9.5 %
Boil	Cascade	15 g	30 min	8.7 %
Aroma (end of boil)	Amarillo	25 g	10 min	9.5 %
Aroma (end of boil)	Cascade	25 g	10 min	8.7 %
Whirlpool	Amarillo	25 g	40 min	9.5 %
Whirlpool	Cascade	25 g	40 min	8.7 %
Dry Hop	Citra	12 g	6 day(s)	12.8 %
Dry Hop	Cascade	12 g	6 day(s)	8.7 %
Dry Hop	Amarillo	12 g	6 day(s)	9.5 %
Dry Hop	Amarillo	13 g	4 day(s)	9.5 %
Dry Hop	Cascade	13 g	4 day(s)	8.7 %
Dry Hop	Citra	13 g	4 day(s)	12.8 %

## Yeasts

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