

# AIPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **32**
- SRM **9.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **75 liter(s)**
- Trub loss **5 %**
- Size with trub loss **78.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **94.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **66 liter(s)**
- Total mash volume **86 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	18 kg (90%)	85 %	4
Grain	Pszeniczny	1 kg (5%)	85 %	4
Grain	Strzegom Karmel 300	1 kg (5%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	25 g	60 min	10 %
Boil	Citra	30 g	60 min	12 %
Boil	El Dorado	25 g	30 min	15 %
Aroma (end of boil)	Mosaic	25 g	0 min	10 %
Aroma (end of boil)	Citra	50 g	0 min	12 %
Aroma (end of boil)	El Dorado	25 g	0 min	15 %
Boil	Citra	50 g	15 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	33 g	Fermentis

## Notes

- 68 - 60  
72 - 20  
WYGRZEW

3x25L  
do każdego po 50g chmielu na cichą - 1-2 tygodnie  
Apr 10, 2020, 9:10 AM