

# AIPA

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **48**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (93%)	80 %	5
Grain	Pilzneński	0.3 kg (7%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	45 min	12 %
Aroma (end of boil)	Amarillo	10 g	10 min	9.5 %
Aroma (end of boil)	Citra	10 g	5 min	12 %
Dry Hop	Amarillo	20 g	3 day(s)	9.5 %
Dry Hop	Citra	30 g	3 day(s)	12 %
Dry Hop	Mosaic	20 g	3 day(s)	10 %