

# AIPA

- Gravity **14.5 BLG**
- ABV ---
- IBU **80**
- SRM **6.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

## Fermentables

| Type  | Name                       | Amount          | Yield  | EBC |
|-------|----------------------------|-----------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen     | 5.8 kg (79.9%)  | 80.5 % | 4   |
| Grain | Briess - Wheat Malt, White | 0.73 kg (10.1%) | 85 %   | 5   |
| Grain | Strzegom Monachijski typ I | 0.51 kg (7%)    | 79 %   | 16  |
| Grain | Cara Gold                  | 0.22 kg (3%)    | 75 %   | 120 |

## Hops

| Use for | Name                   | Amount | Time     | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil    | Magnum                 | 40 g   | 60 min   | 13.5 %     |
| Boil    | Columbus/Tomahawk/Zeus | 35 g   | 15 min   | 15.5 %     |
| Boil    | Centennial             | 25 g   | 10 min   | 10.5 %     |
| Boil    | Simcoe                 | 25 g   | 5 min    | 13.2 %     |
| Boil    | Citra                  | 30 g   | 1 min    | 12 %       |
| Dry Hop | Centennial             | 50 g   | 5 day(s) | 10.5 %     |
| Dry Hop | Amarillo               | 50 g   | 5 day(s) | 9.5 %      |
| Dry Hop | Simcoe                 | 50 g   | 5 day(s) | 13.2 %     |

## Yeasts

| Name                  | Type | Form   | Amount | Laboratory  |
|-----------------------|------|--------|--------|-------------|
| Wyeast - American Ale | Ale  | Liquid | 110 ml | Wyeast Labs |