

aipa

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **63**
- SRM **12.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.9 liter(s)**
- Total mash volume **5.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 3.4 kg (72.3%) | 80 % | 45 |
| Grain | Słód pszeniczny Bestmalz | 0.5 kg (10.6%) | 82 % | 5 |
| Grain | Briess - Pale Ale Malt | 0.25 kg (5.3%) | 80 % | 7 |
| Grain | Carahell | 0.15 kg (3.2%) | 77 % | 26 |
| Grain | Weyermann - Carapils | 0.15 kg (3.2%) | 78 % | 4 |
| Grain | Płatki owsiane | 0.25 kg (5.3%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 30 g | 50 min | 15.5 % |
| Boil | Amarillo | 30 g | 20 min | 9.5 % |
| Aroma (end of boil) | Amarillo | 30 g | 0 min | 9.5 % |
| Dry Hop | Galaxy | 60 g | 2 day(s) | 15 % |
| Dry Hop | Amarillo | 30 g | 2 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11.5 g | --- |