

# Aipa

---

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **76**
- SRM **9.1**
- 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 **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.8 kg (88.9%)	80 %	5
Grain	Karmelowy Pszeniczny Strzegom	0.4 kg (7.4%)	79 %	150
Grain	Aromatic Malt	0.2 kg (3.7%)	78 %	51

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	35 g	60 min	15.5 %
Boil	Lemon drop	20 g	45 min	4.6 %
Boil	Citra	25 g	10 min	12 %
Boil	Lemon drop	25 g	5 min	4.6 %
Boil	Citra	25 g	3 min	12 %
Dry Hop	Lemon drop	15 g	6 day(s)	4.6 %
Dry Hop	Citra	15 g	6 day(s)	12 %