AIPA

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **67**
- SRM **13.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **15 %**
- Size with trub loss **13 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	2.7 kg *(81.8%)*	80 %	35
Grain	Weyermann - Carapils	0.3 kg *(9.1%)*	78 %	4
Grain	Karmelowy Jasny 30EBC	0.3 kg *(9.1%)*	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	18 g	60 min	13.5 %
Boil	Amarillo	8 g	20 min	9.5 %
Boil	Citra	12 g	20 min	12 %
Boil	Amarillo	8 g	10 min	9.5 %
Boil	Citra	12 g	10 min	12 %
Aroma (end of boil)	Amarillo	8 g	0 min	9.5 %
Aroma (end of boil)	Citra	12 g	0 min	12 %
Dry Hop	Citra	24 g	5 day(s)	12 %
Dry Hop	Amarillo	16 g	5 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis