

# AIPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **31**
- SRM **7.3**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.6 liter(s)**
- Total mash volume **50.2 liter(s)**

## Fermentables

| Type  | Name                         | Amount          | Yield | EBC |
|-------|------------------------------|-----------------|-------|-----|
| Grain | Viking Pilsner malt          | 7.35 kg (58.6%) | 82 %  | 4   |
| Grain | Steinbach Karamel Pils       | 1.15 kg (9.2%)  | 79 %  | 6   |
| Grain | Viking Munich Malt           | 0.9 kg (7.2%)   | 78 %  | 18  |
| Grain | Briess - Carapils Malt       | 0.15 kg (1.2%)  | 74 %  | 3   |
| Grain | brewferm aroma               | 0.2 kg (1.6%)   | 78 %  | 100 |
| Grain | Strzegom Bursztynowy         | 0.2 kg (1.6%)   | 70 %  | 49  |
| Grain | Briess - Extra Special Malt  | 0.2 kg (1.6%)   | 73 %  | 300 |
| Grain | Monachijski Ciemny Steinbach | 0.3 kg (2.4%)   | 100 % | 30  |
| Grain | Caramunich® typ I            | 0.1 kg (0.8%)   | 73 %  | 80  |
| Grain | Płatki owsiane               | 1 kg (8%)       | 60 %  | 3   |
| Grain | Pszeniczny                   | 1 kg (8%)       | 85 %  | 4   |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Centennial | 30 g   | 50 min   | 10.5 %     |
| Aroma (end of boil) | Fuggles    | 30 g   | 10 min   | 4.5 %      |
| Boil                | Centennial | 30 g   | 30 min   | 10.5 %     |
| Aroma (end of boil) | Challenger | 25 g   | 10 min   | 7 %        |
| Aroma (end of boil) | Citra      | 50 g   | 2 min    | 12 %       |
| Dry Hop             | Mosaic     | 100 g  | 3 day(s) | 10 %       |

## Yeasts

| Name               | Type | Form   | Amount | Laboratory       |
|--------------------|------|--------|--------|------------------|
| FM20 Białe Walonki | Ale  | Liquid | 60 ml  | Fermentum Mobile |