

# aipa

---

- Gravity **16.2 BLG**
- ABV ---
- IBU **65**
- SRM **11.2**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.33 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (83.3%)	80 %	7
Grain	Strzegom Monachijski typ I	0.7 kg (11.7%)	79 %	16
Grain	Briess - Caracrysal Wheat Malt	0.3 kg (5%)	78 %	108

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	105 min	6 %
Boil	Cascade	30 g	65 min	6 %
Boil	Willamette	30 g	20 min	5 %
Aroma (end of boil)	Willamette	30 g	10 min	5 %
Dry Hop	Cascade	30 g	10 day(s)	6 %
Aroma (end of boil)	Mosaic	25 g	10 min	10 %
Dry Hop	Mosaic	25 g	10 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	23 g	---