

# AIPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **64**
- SRM **5.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **15 min**
- Evaporation rate **1 %/h**
- Boil size **25.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy jasny Poldingroup	3.5 kg (87.5%)	80 %	14
Sugar	cukier	0.5 kg (12.5%)	100 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	5 g	45 min	12.8 %
Boil	mosaic	5 g	45 min	12.8 %
Boil	Amarillo	5 g	45 min	9.5 %
Boil	Citra	10 g	15 min	12.2 %
Boil	Centennial	10 g	15 min	9.7 %
Boil	Amarillo	10 g	15 min	9.9 %
Boil	mosaic	5 g	15 min	12.8 %
Aroma (end of boil)	Citra	40 g	5 min	12.2 %
Aroma (end of boil)	Centennial	30 g	5 min	9.7 %
Aroma (end of boil)	Amarillo	35 g	5 min	9.9 %
Aroma (end of boil)	mosaic	25 g	5 min	12.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	500 ml	---

## Notes

- ipa  
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