

# AIPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **67**
- SRM **9.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.85 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **31.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (76.9%)	80 %	4.5
Grain	Pszeniczny	1 kg (15.4%)	85 %	4.5
Grain	Strzegom Karmel 150	0.5 kg (7.7%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	25 g	60 min	13.2 %
Boil	Citra	20 g	15 min	12 %
Boil	Citra	30 g	5 min	12 %
Boil	Continental	50 g	5 min	11.7 %
Dry Hop	Simcoe	25 g	7 day(s)	13.2 %
Dry Hop	Citra	50 g	7 day(s)	12 %
Dry Hop	Continental	50 g	7 day(s)	11.7 %

## Yeasts

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