

# AiPa

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **93**
- SRM **3.9**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (40%)	82 %	4
Grain	Viking Wheat Malt	2.5 kg (50%)	83 %	5
Grain	Weyermann - Carapils	0.5 kg (10%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Boil	Ekuanot	30 g	15 min	14 %
Boil	Strata	50 g	15 min	13.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	20 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	kolędra	10 g	Secondary	5 day(s)
Flavor	skórka słodkiej pomarańczy	20 g	Secondary	5 day(s)