

# AIPA

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **59**
- SRM **5.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (87%)	85 %	7
Grain	Carahell	0.25 kg (4.3%)	77 %	26
Grain	Monachijski typ II 20-25 EBC Weyermann	0.5 kg (8.7%)	80 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	38 g	60 min	12 %
Boil	Chinook	20 g	15 min	13 %
Boil	Chinook	20 g	5 min	13 %
Boil	Chinook	20 g	0 min	13 %
Dry Hop	Chinook	90 g	7 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale