

# AIPA

- Gravity **16.1 BLG**
- ABV ---
- IBU **51**
- SRM **10.6**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (69%)	81 %	4
Grain	Strzegom Monachijski typ II	1 kg (17.2%)	79 %	22
Grain	Caramunich typ II	0.3 kg (5.2%)	78 %	120
Grain	Pszeniczny	0.5 kg (8.6%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	25 g	60 min	13.2 %
Boil	Simcoe	25 g	15 min	13.2 %
Boil	Cascade	25 g	1 min	6 %
Boil	Citra	20 g	1 min	12 %
Dry Hop	Cascade	25 g	7 day(s)	6 %
Dry Hop	Amarillo	25 g	7 day(s)	9.5 %
Dry Hop	Equinox	10 g	7 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis