

Aipa #7

- Gravity **17.6 BLG**
- ABV ---
- IBU **72**
- SRM **11.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Pilzneński | 5 kg (66.7%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (13.3%) | 79 % | 16 |
| Grain | Weyermann - Carapils | 0.5 kg (6.7%) | 78 % | 4 |
| Grain | Karmelowy Czerwony | 1 kg (13.3%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Magnum | 50 g | 60 min | 13.5 % |
| Boil | Simcoe | 25 g | 10 min | 13 % |
| Boil | Citra | 20 g | 5 min | 12 % |
| Boil | Cascade | 20 g | 0 min | 6 % |
| Dry Hop | Simcoe | 25 g | 5 day(s) | 13 % |
| Dry Hop | Citra | 55 g | 5 day(s) | 12 % |
| Dry Hop | Cascade | 55 g | 5 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale | Dry | 50 g | Safale |