

# aipa

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- Gravity **16.1 BLG**
- ABV ---
- IBU **27**
- SRM **6.9**
- 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 **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	4.5 kg (76.3%)	81 %	4
Grain	Monachijski	0.6 kg (10.2%)	80 %	16
Grain	Pszeniczny	0.6 kg (10.2%)	85 %	4
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (3.4%)	73 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	50 min	15.5 %
Boil	Cascade	50 g	10 min	6 %
Boil	Citra	50 g	0 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis