

# AIPA

- Gravity **11.4 BLG**
- ABV ---
- IBU **96**
- SRM ---
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Profimator malt blonde	5 kg (100%)	65 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	11.1 %
Boil	Simcoe	25 g	45 min	11.4 %
Boil	Equinox	25 g	25 min	14.5 %
Aroma (end of boil)	Citra	25 g	5 min	13.5 %
Dry Hop	Citra	25 g	14 day(s)	13.5 %
Dry Hop	Simcoe	25 g	14 day(s)	11.4 %

## Yeasts

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

## Notes

- Dodane 200 g glukozy z dla podniesienia ekstraktu do 13 Blg  
*Oct 31, 2015, 5:56 PM*