

AIPA chyba na szybko

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **76**
- SRM **12**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|------------------------|-----------------|-------|-----|
| Liquid Extract | Bruntal | 1.7 kg (66.7%) | 80 % | 35 |
| Liquid Extract | Briess - Pale Ale Malt | 0.85 kg (33.3%) | 80 % | 35 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 15 g | 60 min | 15.5 % |
| Boil | Centennial | 15 g | 60 min | 10.5 % |
| Aroma (end of boil) | Centennial | 15 g | 10 min | 10.5 % |
| Whirlpool | Centennial | 20 g | 0 min | 10.5 % |
| Whirlpool | Citra | 20 g | 0 min | 12 % |
| Whirlpool | Cascade | 10 g | 0 min | 6 % |
| Dry Hop | Citra | 20 g | 3 day(s) | 12 % |
| Dry Hop | Cascade | 20 g | 3 day(s) | 6 % |
| Dry Hop | Centennial | 10 g | 3 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| FM53 Voss kveik | Ale | Liquid | 50 ml | FM |