

# 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