

## AIPA (ex)

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **53**
- SRM **13.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	3.5 kg (67.3%)	80 %	35
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (32.7%)	80 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	13 %
Boil	Citra	25 g	10 min	12 %
Boil	Cascade	25 g	10 min	6 %
Boil	Mosaic	25 g	10 min	10 %
Dry Hop	Citra	25 g	5 day(s)	12 %
Dry Hop	Cascade	25 g	5 day(s)	6 %
Dry Hop	Mosaic	25 g	5 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale