

AIPA I

- Gravity **15.4 BLG**
- ABV ---
- IBU **45**
- SRM **7.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (95.2%) | 80 % | 5 |
| Grain | Karmelowy jasny | 0.3 kg (4.8%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Magnum | 5 g | 60 min | 13.5 % |
| Boil | Chinook | 15 g | 60 min | 13 % |
| Boil | Chinook | 25 g | 15 min | 13 % |
| Boil | Cascade | 10 g | 15 min | 6 % |
| Boil | Chinook | 10 g | 0 min | 13 % |
| Boil | Cascade | 20 g | 0 min | 6 % |
| Dry Hop | Cascade | 70 g | 5 day(s) | 6 % |
| Dry Hop | Centennial | 50 g | 5 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 200 ml | Fermentum Mobile |