

# AIPA M

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **64**
- SRM **10.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	1.7 kg (32.3%)	81 %	26
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Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (32.3%)	80 %	30
Sugar	glukoza	0.16 kg (3%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	32 g	60 min	15.5 %
Boil	Chinook	10 g	60 min	13 %
Boil	Chinook	6 g	24 min	13 %
Boil	citra	12 g	5 min	14 %
Boil	Equinox	15 g	5 min	13.1 %
Boil	Mosaic	10 g	5 min	10 %
Dry Hop	Equinox	15 g	4 day(s)	13.1 %
Dry Hop	Citra	15 g	4 day(s)	12 %
Dry Hop	Mosaic	20 g	4 day(s)	10 %
Dry Hop	Chinook	3 g	4 day(s)	13 %
Dry Hop	Columbus/Tomahawk/Zeus	3 g	4 day(s)	15.5 %

## Yeasts

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