

# AIPA - pierwsze zacieranie

- Gravity **17.5 BLG**
- ABV ---
- IBU **44**
- SRM **12.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **64 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale - Słodownia Optima	3 kg (80%)	81.6 %	7
Grain	Monachijski - Słodownia Optima	0.5 kg (13.3%)	78.9 %	18
Grain	Karmelowy Jasny 100-150 EBC - Słodownia Optima	0.25 kg (6.7%)	72.9 %	140

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	17.65 g	60 min	6 %
Boil	Cascade	17.65 g	30 min	6 %
Boil	Willamette	17.65 g	10 min	5 %
Boil	Willamette	17.65 g	0 min	5 %
Dry Hop	Cascade	17.65 g	7 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	11.5 g	---