

# Aipa pl

- Gravity **13.8 BLG**
- ABV ---
- IBU **56**
- SRM **7.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (74.1%)	85 %	6
Grain	karmelowy jasny	0.25 kg (3.7%)	85 %	30
Grain	Strzegom Monachijski typ II	1 kg (14.8%)	79 %	22
Grain	orkiszowy	0.5 kg (7.4%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	ingua	25 g	50 min	11 %
Boil	ingua	25 g	40 min	11 %
Boil	Cascade	20 g	20 min	7 %
Boil	Cascade	30 g	10 min	7 %
Boil	Cascade	50 g	5 min	7 %
Dry Hop	WAI-ITI	100 g	7 day(s)	4.1 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	skórka wieżej pomarańczy	100 g	Boil	10 min