

## AIPA v0.1

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **67**
- SRM **10.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	4.3 kg (100%)	81 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	55 min	12.7 %
Boil	Centennial	30 g	7 min	9.7 %
Boil	Mosaic	30 g	7 min	11.2 %
Boil	Citra	30 g	7 min	14.2 %
Dry Hop	Citra	30 g	5 day(s)	14.2 %
Dry Hop	Centennial	30 g	5 day(s)	9.7 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Water Agent	glukoza	120 g	Bottling	---