

## AIPA z książki

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- Gravity **19.1 BLG**
- ABV ---
- IBU **73**
- SRM **9.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **21.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (83.3%)	79 %	6
Grain	Strzegom Monachijski typ II	1 kg (16.7%)	79 %	22

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	13.2 %
Boil	Simcoe	20 g	40 min	13.2 %
Boil	Amarillo	25 g	15 min	9.5 %
Boil	Cascade	25 g	5 min	6 %
Aroma (end of boil)	Cascade	25 g	0 min	6 %
Dry Hop	Amarillo	25 g	7 day(s)	9.5 %
Dry Hop	Simcoe	25 g	7 day(s)	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's