

# AIPA1

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **55**
- SRM **9.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **21.4 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt   | 5 kg (79.4%)   | 85 %  | 7   |
| Grain | Strzegom Monachijski typ I  | 0.7 kg (11.1%) | 79 %  | 16  |
| Grain | Cara Gold Castlemalting     | 0.3 kg (4.8%)  | 78 %  | 120 |
| Grain | Weyermann - Melanoiden Malt | 0.3 kg (4.8%)  | 81 %  | 65  |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Cascade    | 30 g   | 105 min  | 6 %        |
| Boil                | Cascade    | 30 g   | 65 min   | 6 %        |
| Boil                | Willamette | 30 g   | 20 min   | 5 %        |
| Aroma (end of boil) | Citra      | 8 g    | 15 min   | 12 %       |
| Aroma (end of boil) | Willamette | 30 g   | 5 min    | 5 %        |
| Aroma (end of boil) | Amarillo   | 15 g   | 5 min    | 9.5 %      |
| Dry Hop             | Cascade    | 30 g   | 7 day(s) | 6 %        |

## Yeasts

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