

## Session AIPA

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **173**
- SRM **4.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (100%)	79 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	90 g	60 min	12 %
Boil	Citra	30 g	30 min	12 %
Boil	Citra	30 g	20 min	12 %
Boil	Citra	30 g	10 min	12 %
Aroma (end of boil)	Citra	30 g	0 min	12 %
Dry Hop	Citra	60 g	3 day(s)	12 %

### Yeasts

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

### Notes

- Ekstrakt początkowy 12,5 BLG  
Ilość brzożki nastawnej 25 L  
*Jun 17, 2018, 3:34 PM*