

# WLP090 Gęstwa AIPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **41**
- SRM **6.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **32.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **32.2 liter(s)**
- Total mash volume **41.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	7 kg (76.1%)	81 %	4
Grain	Weyermann - Munich I	1.5 kg (16.3%)	82 %	14
Grain	Biscuit Malt	0.5 kg (5.4%)	79 %	45
Grain	Weyermann - Acidulated Malt	0.2 kg (2.2%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	13.2 %
Boil	Simcoe	20 g	10 min	13.2 %
Boil	Simcoe	30 g	5 min	13.2 %
Aroma (end of boil)	Simcoe	30 g	0 min	13.2 %
Aroma (end of boil)	Amarillo	100 g	5 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP090 - San Diego Super Yeast	Ale	Slant	140 ml	White Labs