

# zimowa aipa

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **68**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **63 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.3 kg (29.5%)	80 %	4
Grain	Viking Pale Ale malt	5 kg (64.1%)	80 %	5
Grain	Płatki owsiane	0.5 kg (6.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	50 min	13.2 %
Boil	Simcoe	25 g	20 min	13.2 %
Boil	Enigma (AUS)	20 g	20 min	17.2 %
Boil	Simcoe	10 g	5 min	13.2 %
Boil	Enigma (AUS)	20 g	5 min	17.2 %
Dry Hop	Simcoe	25 g	30 day(s)	13.2 %
Dry Hop	Enigma (AUS)	30 g	30 day(s)	17.2 %
Dry Hop	Simcoe	20 g	5 day(s)	13.2 %
Dry Hop	Enigma (AUS)	30 g	5 day(s)	17.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	10 g	---