

#07 AIPA 15 Blg

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **54**
- SRM **10.8**
- 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 **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------------------------|--------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy Pale Ale | 3.4 kg (81%) | 80 % | 35 |
| Dry Extract | Muntons DME - Light | 0.8 kg (19%) | 95 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 30 g | 60 min | 15.5 % |
| Boil | Simcoe | 10 g | 10 min | 13.2 % |
| Boil | Cascade | 10 g | 10 min | 6 % |
| Whirlpool | Simcoe | 10 g | 0 min | 13.2 % |
| Whirlpool | Cascade | 10 g | 0 min | 6 % |
| Whirlpool | Mosaic | 10 g | 0 min | 10 % |
| Dry Hop | Mosaic | 20 g | 3 day(s) | 10 % |
| Dry Hop | Simcoe | 10 g | 3 day(s) | 13.2 % |
| Dry Hop | Cascade | 10 g | 3 day(s) | 6 % |

Yeasts

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