

### 3. Back to AIPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **49**
- SRM **12.6**
- Style **American IPA**

#### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

#### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	3.4 kg (100%)	80 %	35

#### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	13 %
Boil	Amarillo	15 g	30 min	9.5 %
Boil	Chinook	10 g	15 min	13 %
Aroma (end of boil)	Chinook	5 g	1 min	13 %
Dry Hop	Chinook	20 g	7 day(s)	13 %
Dry Hop	Amarillo	15 g	7 day(s)	9.5 %

#### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale