

### 3. klasyczna aipa

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **46**
- SRM **4.6**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

#### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

#### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (66.7%)	82 %	4
Grain	Weyermann - Pale Wheat Malt	1 kg (16.7%)	85 %	5
Grain	Weyermann - Vienna Malt	1 kg (16.7%)	81 %	8

#### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	20 g	60 min	11 %
Aroma (end of boil)	Simcoe	20 g	15 min	13.2 %
Aroma (end of boil)	Citra	20 g	15 min	12 %
Dry Hop	Citra	50 g	5 day(s)	12 %
Dry Hop	Simcoe	50 g	5 day(s)	13.2 %