

# AIPA 1

---

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **21**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **23.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.5 kg (95.6%)	80 %	5
Grain	Strzegom Karmel 30	0.3 kg (4.4%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	23 g	60 min	11.3 %
Whirlpool	Simcoe	15 g	0 min	13.2 %
Whirlpool	Cascade	15 g	0 min	7.1 %
Whirlpool	Centennial	15 g	0 min	9.4 %
Dry Hop	Simcoe	25 g	3 day(s)	13.2 %
Dry Hop	Cascade	25 g	3 day(s)	7.1 %
Dry Hop	Centennial	25 g	3 day(s)	9.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Culture	1000 g	Fermentis