

# AIPA 1#

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **91**
- SRM **1.8**
- 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 **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 | PALE ALE   | 4.2 kg (70%)   | --- % | --- |
| Grain | Pilzneński | 1.3 kg (21.7%) | 81 %  | 4   |
| Grain | Pszeniczny | 0.5 kg (8.3%)  | 85 %  | 4   |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Chinook    | 30 g   | 60 min   | 13 %       |
| Boil                | Mosaic     | 30 g   | 60 min   | 10 %       |
| Boil                | Cascade    | 50 g   | 10 min   | 6 %        |
| Aroma (end of boil) | Mosaic     | 30 g   | 10 min   | 10 %       |
| Aroma (end of boil) | Centennial | 40 g   | 0 min    | 10.5 %     |
| Aroma (end of boil) | Mosaic     | 30 g   | 0 min    | 10 %       |
| Dry Hop             | Simcoe     | 50 g   | 3 day(s) | 13.2 %     |
| Dry Hop             | Citra      | 30 g   | 3 day(s) | 12 %       |

## Yeasts

| Name   | Type | Form | Amount | Laboratory |
|--------|------|------|--------|------------|
| US -05 | Ale  | Dry  | 10 g   | ---        |

## Notes

- Po wysładzaniu 30 litrow 12/13 blg.  
Gotowanie 30 żeby odparowało  
Gotowanie z chmielem  
*Apr 5, 2020, 5:25 PM*