

AIPA #1 ver.2

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **73**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (87%)	80 %	5
Grain	Pszeniczny	0.5 kg (8.7%)	85 %	4
Grain	Caramel/Crystal Malt - 10L	0.25 kg (4.3%)	75 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %
Boil	Falconer's Flight	20 g	30 min	11.3 %
Boil	Falconer's Flight	10 g	15 min	11.3 %
Boil	Cascade	15 g	0 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis