

aIPA

- Gravity **14 BLG**
- ABV ---
- IBU **61**
- SRM **8.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **29.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- 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	4 kg (69.6%)	80 %	5
Grain	Strzegom Pszeniczny	1 kg (17.4%)	81 %	6
Grain	Caramel/Crystal Malt - 10L	0.25 kg (4.3%)	73 %	150
Grain	Aromatic Malt	0.5 kg (8.7%)	78 %	51

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	30 min	13.2 %
Boil	Cascade	15 g	15 min	6 %
Boil	Citra	15 g	10 min	12 %
Boil	Cascade	15 g	10 min	6 %
Boil	Citra	15 g	10 min	12 %
Boil	Bravo	20 g	20 min	15.5 %
Dry Hop	Citra	20 g	3 day(s)	12 %
Dry Hop	Cascade	20 g	5 day(s)	6 %
Dry Hop	Simcoe	30 g	2 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis