

# AIPA

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **59**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	6 kg (85.7%)	85 %	7
Grain	Weyermann - Pale Wheat Malt	1 kg (14.3%)	85 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Boil	Chinook	20 g	40 min	13 %
Boil	Chinook	30 g	15 min	13 %
Boil	Chinook	30 g	5 min	13 %
Boil	Chinook	30 g	0 min	13 %
Dry Hop	Chinook	70 g	5 day(s)	13 %