

AIPA 15 BLG Domowa Spizarnia

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **50**
- SRM **5.8**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pilznieński | 3.1 kg (56.4%) | 81 % | 4 |
| Grain | Monachijski | 1 kg (18.2%) | 80 % | 16 |
| Grain | Strzegom Monachijski typ II | 0.6 kg (10.9%) | 79 % | 22 |
| Grain | Pszeniczny | 0.5 kg (9.1%) | 85 % | 4 |
| Grain | karapils | 0.3 kg (5.5%) | 100 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Chinook | 25 g | 60 min | 13 % |
| Boil | Amarillo | 25 g | 15 min | 9.5 % |
| Aroma (end of boil) | Cascade | 30 g | 5 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |