

# AIPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **44**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	2 kg (38.1%)	83 %	6
Grain	Viking Pale Ale malt	2 kg (38.1%)	80 %	5
Grain	Strzegom Pszeniczny	1 kg (19%)	81 %	6
Grain	Karmelowy Jasny 30EBC	0.25 kg (4.8%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	25 min	15.5 %
Boil	Mosaic	20 g	20 min	10 %
Boil	Columbus/Tomahawk/Zeus	10 g	15 min	15.5 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Mosaic	20 g	3 day(s)	10 %
Boil	Mosaic	10 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis