

Aipa

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **48**
- SRM **6.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **2 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **31.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|---------------|-------|-----|
| Grain | Stód Pilsner® 2,5-4,5 EBC Weyermann | 6 kg (80%) | 80 % | 4 |
| Grain | Monachijski | 1 kg (13.3%) | 80 % | 16 |
| Grain | Karmelowy 50 - Viking Malt | 0.5 kg (6.7%) | 79 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Cascade PL | 50 g | 60 min | 5.2 % |
| Boil | Mosaic | 30 g | 0 min | 4 % |
| Dry Hop | Citra | 80 g | 7 day(s) | 7 % |
| Boil | Sybilla | 25 g | 60 min | 3.5 % |
| Boil | Marynka | 30 g | 50 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Us-05 | Ale | Dry | 11 g | --- |