

AIPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **45**
- SRM **5.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **40.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 8 kg (88.9%) | 85 % | 5 |
| Grain | Strzegom Karmel 50 | 1 kg (11.1%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Summit | 30 g | 60 min | 16 % |
| Boil | Eureka! | 20 g | 20 min | 18 % |
| Whirlpool | Summit | 20 g | 1 min | 16 % |
| Whirlpool | Eureka! | 10 g | 1 min | 18 % |
| Dry Hop | Eureka! | 70 g | 3 day(s) | 18 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| b1 | Ale | Dry | 11 g | --- |