

# AIPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **83**
- SRM **10.3**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	1.7 kg (38.6%)	81 %	26
Liquid Extract	Bruntal Pale Ale	1.7 kg (38.6%)	80 %	35
Dry Extract	Bruntal	0.5 kg (11.4%)	81 %	26
Sugar	Glukoza	0.5 kg (11.4%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	45 min	15.5 %
Boil	Centennial	30 g	30 min	10.5 %
Boil	Simcoe	30 g	5 min	13.2 %
Boil	Citra	30 g	5 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis