

# AIPA

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **55**
- SRM **11.7**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	5.1 kg (100%)	80 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	14.7 %
Boil	Simcoe	20 g	30 min	13.2 %
Boil	Centennial	20 g	15 min	10.5 %
Boil	Mosaic	20 g	5 min	10 %
Aroma (end of boil)	Centennial	20 g	1 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Slant	200 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	mech	7 g	Boil	10 min