

AIPA

- Gravity **14.5 BLG**
- ABV ---
- IBU **82**
- SRM **10.6**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--------------------|----------------|--------|-----|
| Liquid Extract | Bruntal Pale Ale | 1.7 kg (77.3%) | 80 % | 35 |
| Sugar | Candi Sugar, Clear | 0.5 kg (22.7%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Magnum | 10 g | 60 min | 13.5 % |
| Boil | Magnum | 10 g | 50 min | 13.5 % |
| Boil | Mosaic | 5 g | 30 min | 10 % |
| Boil | Citra | 5 g | 30 min | 12 % |
| Boil | Mosaic | 5 g | 15 min | 10 % |
| Boil | Citra | 5 g | 15 min | 12 % |
| Aroma (end of boil) | Mosaic | 10 g | 0 min | 10 % |
| Aroma (end of boil) | Citra | 10 g | 0 min | 12 % |
| Dry Hop | Mosaic | 15 g | 4 day(s) | 10 % |
| Dry Hop | Citra | 15 g | 4 day(s) | 12 % |

Yeasts

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