

# AIPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **47**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (77.6%)	80 %	5
Grain	Strzegom Monachijski typ I	0.7 kg (12.1%)	79 %	16
Grain	Pszeniczny	0.6 kg (10.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Boil	Simcoe	25 g	20 min	13.2 %
Boil	Simcoe	25 g	10 min	13.2 %
Whirlpool	Cascade	50 g	0 min	6 %
Dry Hop	Cascade	50 g	3 day(s)	6 %
Dry Hop	Marynka	25 g	3 day(s)	10 %
Dry Hop	Premiant	30 g	3 day(s)	8 %

## Yeasts

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