

# AIPA

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- Gravity **12.6 BLG**
- ABV ---
- IBU **43**
- SRM **11.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **10.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	1.7 kg (100%)	80 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	20 min	12.9 %
Boil	Mosaic	10 g	20 min	12.5 %
Boil	Simcoe	5 g	10 min	12 %
Whirlpool	Citra	20 g	---	12.9 %
Whirlpool	Mosaic	20 g	---	12.5 %
Whirlpool	Simcoe	15 g	---	12 %
Whirlpool	Cascade PL	15 g	---	5 %
Dry Hop	Simcoe	10 g	3 day(s)	12 %
Dry Hop	Citra	30 g	3 day(s)	12.9 %
Dry Hop	Mosaic	30 g	3 day(s)	12.5 %
Dry Hop	Cascade PL	15 g	3 day(s)	5 %

## Yeasts

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