

# AIPA

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **38**
- SRM **14.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **32.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	5 kg (61%)	80 %	4
Grain	Słód pszeniczny Bestmalz	0.7 kg (8.5%)	82 %	5
Grain	Strzegom Monachijski typ I	1.2 kg (14.6%)	79 %	16
Grain	Strzegom Karmel 150	1.3 kg (15.9%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	8 g	60 min	12 %
Boil	Lublin (Lubelski)	25 g	60 min	4 %
Boil	Cascade	51 g	60 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Liquid	250 ml	---