

# AIPA

- Gravity **17.3 BLG**
- ABV ---
- IBU **46**
- SRM **26.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **32.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.5 kg (75.3%)	81 %	4
Grain	Monachijski	1 kg (13.7%)	80 %	16
Grain	Weyermann - Carafa II	0.3 kg (4.1%)	70 %	837
Grain	Pszeniczny	0.5 kg (6.8%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	25 g	60 min	13.2 %
Boil	Simcoe	25 g	15 min	13.2 %
Aroma (end of boil)	Cascade	25 g	1 min	6.8 %
Dry Hop	Cascade	25 g	7 day(s)	6.8 %

## Yeasts

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

## Notes

- Zmodyfikowany przepis z AlePiwo:
    - + 1,5kg pilzneńskiego
    - + 1.5l gotowego piwa i mniej wody do wystadzenia
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