

AIPA Curacao

- Gravity **15.7 BLG**
- ABV ---
- IBU **112**
- SRM **17.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--|----------------|-------|-----|
| Liquid Extract | ekstrakt słodowy bursztynowy (pale ale 90%, pilżeński 10%) Bruntal | 1.7 kg (44.7%) | 80 % | 40 |
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| Sugar | glukoza | 0.4 kg (10.5%) | 99 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 50 g | 50 min | 15.5 % |
| Boil | Columbus/Tomahawk/Zeus | 25 g | 15 min | 15.5 % |
| Aroma (end of boil) | Lublin (Lubelski) | 25 g | 5 min | 4 % |
| Dry Hop | Lublin (Lubelski) | 25 g | 3 day(s) | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 12 g | FERMENTIS |