

## AIPA - esencje smaku

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **88**
- SRM **10.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	1.7 kg (38.6%)	80 %	35
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Dry Extract	Polepszacz 50% suchy ekstrakt / 50% glukoza	1 kg (22.7%)	80 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ctz	30 g	45 min	16.1 %
Boil	Centennial	30 g	30 min	11.2 %
Aroma (end of boil)	Simcoe	30 g	5 min	12.4 %
Aroma (end of boil)	Citra	30 g	5 min	12.7 %

### Yeasts

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

### Notes

- Przepis z Esencje Smaku

Po 3 tygodniach od butelkowania - bardzo dobry smak, nuty cytrusowe, mniam mniam  
Jan 12, 2021, 5:51 PM