

# AIPA - HolyShit

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **114**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **5 %**
- Size with trub loss **37.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **4 %/h**
- Boil size **40.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **33.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	4 kg (47.6%)	80 %	6
Grain	Strzegom Pilzneński	1.5 kg (17.9%)	80 %	4
Grain	Monachijski	1 kg (11.9%)	80 %	16
Grain	Żytni	1 kg (11.9%)	85 %	8
Grain	Pszeniczny	0.5 kg (6%)	85 %	4
Grain	Płatki jęczmienne	0.4 kg (4.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	40 g	60 min	15.8 %
Boil	Centennial	50 g	30 min	10.5 %
Boil	Eureka!	30 g	20 min	18 %
Boil	Vic Secret	20 g	20 min	16.3 %
Boil	Mosaic	25 g	10 min	10 %
Boil	Apollo	20 g	10 min	18.7 %
Boil	Lemon drop	20 g	10 min	4.6 %
Dry Hop	Mosaic	80 g	7 day(s)	10 %
Dry Hop	Vic Secret	80 g	7 day(s)	16.3 %
Dry Hop	Waimea	10 g	7 day(s)	17 %
Dry Hop	Eureka!	20 g	7 day(s)	18 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Kafir	10 g	Boil	10 min