

AIPA III

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **41**
- SRM **5.2**
- 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 **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt | 6 kg (85.7%) | 82 % | 4 |
| Grain | Strzegom Monachijski typ II | 1 kg (14.3%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 15 g | 60 min | 15.5 % |
| Whirlpool | Columbus/Tomahawk/Zeus | 20 g | 15 min | 15.5 % |
| Dry Hop | ekuanot | 35 g | 5 day(s) | 12 % |
| Dry Hop | Amarillo | 35 g | 5 day(s) | 9.5 % |
| Boil | Columbus/Tomahawk/Zeus | 20 g | 20 min | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.6 g | --- |