

## AIPA III

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- 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 | ---        |