

## AIPA inna 12.03

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **24**
- SRM **4.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **4 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (67.2%)	80 %	5
Grain	Pszeniczny	2 kg (29.9%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.2 kg (3%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	20 g	60 min	14.5 %
Whirlpool	Galaxy	15 g	1 min	14.5 %
Whirlpool	Mosaic	15 g	1 min	12 %
Whirlpool	Simcoe	15 g	1 min	13.2 %
Dry Hop	Galaxy	35 g	4 day(s)	14.5 %
Dry Hop	Mosaic	35 g	4 day(s)	12 %
Dry Hop	Simcoe	35 g	---	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Culture	1200 g	Fermentis