

## AIPA - JM

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- Gravity **17.5 BLG**
- ABV ---
- IBU **65**
- SRM **25.5**
- 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)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Ekstrakt słodowy Bruntal jasny	1.7 kg (27.9%)	81 %	18
Liquid Extract	Diybeer Pale Ale	1.7 kg (27.9%)	80 %	130
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (27.9%)	80 %	30
Dry Extract	Spraymalt Muntons medium	1 kg (16.4%)	80 %	22

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	15.5 %
Aroma (end of boil)	Equinox	30 g	15 min	13.4 %
Aroma (end of boil)	Mosaic	25 g	15 min	12 %
Aroma (end of boil)	Amarillo	30 g	5 min	9.5 %
Aroma (end of boil)	Simcoe	30 g	1 min	13.2 %
Dry Hop	Cascade	100 g	3 day(s)	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale