

# AIPA KBPD

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **66**
- SRM **5.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 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 Pale Ale malt	5.5 kg (78.6%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (14.3%)	79 %	16
Grain	Weyermann - Carapils	0.5 kg (7.1%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	12 %
Boil	Simcoe	30 g	60 min	13.2 %
Boil	Citra	10 g	15 min	13.3 %
Boil	Simcoe	10 g	15 min	11.5 %
Whirlpool	Mouteka	10 g	5 min	7.3 %
Whirlpool	Cascade	10 g	5 min	6 %
Whirlpool	Amarillo	10 g	5 min	8.2 %
Whirlpool	Citra	10 g	5 min	13.3 %
Whirlpool	Simcoe	10 g	5 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Notes

- 7l podbicia  
2 garście łuski  
21l wody

Na zimno citra 25g  
Mouteka 40g  
Amarillo 20g

Cascade 15g  
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