

## AIPA max

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **52**
- SRM **8.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt       | 10 kg (83.3%)  | 80 %  | 5   |
| Grain | Strzegom Monachijski typ I | 1.4 kg (11.7%) | 79 %  | 16  |
| Grain | Strzegom Karmel 150        | 0.6 kg (5%)    | 75 %  | 150 |

### Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Citra      | 60 g   | 60 min   | 12 %       |
| Boil    | Willamette | 60 g   | 15 min   | 5 %        |
| Boil    | Citra      | 60 g   | 5 min    | 12 %       |
| Boil    | Willamette | 60 g   | 5 min    | 5 %        |
| Dry Hop | Citra      | 80 g   | 4 day(s) | 12 %       |