

AIPA NT

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **47**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **2000 liter(s)**
- Trub loss **5 %**
- Size with trub loss **2100 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **2310 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1500 liter(s)**
- Total mash volume **2000 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Pilzneński | 400 kg (80%) | 81 % | 4 |
| Grain | Strzegom Pszeniczny | 50 kg (10%) | 81 % | 6 |
| Grain | Żytni | 50 kg (10%) | 85 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 1000 g | 60 min | 15.5 % |
| Boil | Columbus/Tomahawk/Zeus | 2500 g | 30 min | 15.5 % |
| Whirlpool | Galaxy | 3000 g | 0 min | 15 % |
| Dry Hop | Galaxy | 5000 g | 7 day(s) | 15 % |
| Dry Hop | Sabro | 7000 g | 7 day(s) | 14.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 1000 g | Fermentis |