

AIPA z AP

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **84**
- SRM **5.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **6 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.8 liter(s)**

Mash information

- Mash efficiency **82 %**
- 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 | 4.6 kg (68.7%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 0.7 kg (10.4%) | 79 % | 16 |
| Grain | Pszeniczny | 0.6 kg (9%) | 85 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 0.3 kg (4.5%) | 75 % | 30 |
| Grain | Płatki owsiane | 0.25 kg (3.7%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.25 kg (3.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| First Wort | Warrior | 10 g | 90 min | 15.5 % |
| Boil | Columbus/Tomahawk/Zeus | 10 g | 60 min | 15.5 % |
| Boil | Challenger | 40 g | 60 min | 7 % |
| Boil | Simcoe | 50 g | 15 min | 13.2 % |
| Aroma (end of boil) | Cascade | 50 g | 5 min | 6 % |