

# AIPka z pozostałości

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- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **56**
- SRM **9.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.1 kg (53.2%)	80 %	4
Grain	Strzegom Pale Ale	3.21 kg (41.6%)	79 %	6
Grain	Strzegom Karmel 150	0.4 kg (5.2%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	40 g	60 min	12.9 %
Aroma (end of boil)	Chinook	50 g	5 min	11.3 %
Aroma (end of boil)	Simcoe	10 g	5 min	12.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis