

First AIPA

- Gravity **15.9 BLG**
- ABV ---
- IBU **59**
- SRM **6.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (70.8%)	80 %	5
Grain	Pilzneński	1 kg (17.7%)	81 %	4
Grain	Strzegom Pszeniczny	0.4 kg (7.1%)	81 %	6
Grain	Briess - Caramel Munich Malt 60L	0.25 kg (4.4%)	77 %	118

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	35 g	60 min	11 %
Boil	lunga	35 g	15 min	11 %
Boil	Cascade	30 g	0 min	6 %
Dry Hop	Cascade	45 g	4 day(s)	6 %
Dry Hop	lunga	15 g	4 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis