

G+S AIPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **49**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **37.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (66.7%) | 80 % | 5 |
| Grain | Strzegom Pilzneński | 2 kg (26.7%) | 80 % | 4 |
| Grain | Strzegom Bursztynowy | 0.1 kg (1.3%) | 70 % | 49 |
| Grain | Strzegom Karmel 30 | 0.2 kg (2.7%) | 75 % | 30 |
| Grain | Pszeniczny | 0.2 kg (2.7%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Equinox | 30 g | 50 min | 13.1 % |
| Boil | Equinox | 20 g | 20 min | 13.1 % |
| Boil | Mosaic | 30 g | 10 min | 10 % |
| Aroma (end of boil) | Mosaic | 70 g | 0 min | 10 % |