

# IPA-aipa

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **87**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **34 liter(s)**
- Trub loss **1 %**
- Size with trub loss **34.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **36.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (84.5%)  | 80 %  | 5   |
| Grain | Pszeniczny           | 0.6 kg (8.5%) | 85 %  | 4   |
| Grain | Weyermann - Carapils | 0.5 kg (7%)   | 78 %  | 4   |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Herkules   | 26 g   | 60 min | 20 %       |
| Boil    | Centennial | 30 g   | 45 min | 8 %        |
| Boil    | Chinook    | 30 g   | 30 min | 11.8 %     |
| Boil    | Cascade PL | 50 g   | 15 min | 8 %        |
| Boil    | Cascade PL | 20 g   | 5 min  | 8 %        |
| Boil    | Cascade PL | 30 g   | 0 min  | 8 %        |

## Yeasts

| Name                       | Type | Form   | Amount | Laboratory |
|----------------------------|------|--------|--------|------------|
| WLP041 - Pacific Ale Yeast | Ale  | Liquid | 100 ml | White Labs |