

## N3 - AIPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **91**
- SRM **9.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	5 kg (83.3%)	79 %	22
Grain	Pszeniczny	1 kg (16.7%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	12.5 %
Aroma (end of boil)	Simcoe	50 g	15 min	13.2 %
Aroma (end of boil)	Simcoe	50 g	5 min	13.2 %