

# Warsztaty 2020 AIPA

---

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **85**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (75.8%)	80 %	5
Grain	Pszeniczny	0.5 kg (7.6%)	85 %	4
Grain	Żytni	0.4 kg (6.1%)	85 %	8
Grain	Carahell	0.2 kg (3%)	77 %	26
Grain	Płatki owsiane	0.5 kg (7.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	50 g	60 min	18 %
Aroma (end of boil)	citra	50 g	0 min	13 %

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	20 g	Boil	20 min