

## #28 Everyday aj pi ej

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **68**
- SRM **11.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Fermentables

| Type           | Name             | Amount        | Yield | EBC |
|----------------|------------------|---------------|-------|-----|
| Liquid Extract | Bruntal Pale Ale | 5.1 kg (100%) | 80 %  | 35  |

### Hops

| Use for             | Name      | Amount | Time   | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil                | El Dorado | 30 g   | 20 min | 15 %       |
| Boil                | Azacca    | 30 g   | 20 min | 14 %       |
| Boil                | Azacca    | 10 g   | 10 min | 14 %       |
| Boil                | El Dorado | 10 g   | 10 min | 15 %       |
| Aroma (end of boil) | Azacca    | 30 g   | 5 min  | 14 %       |
| Aroma (end of boil) | El Dorado | 30 g   | 5 min  | 15 %       |
| Whirlpool           | Azacca    | 35 g   | 0 min  | 14 %       |
| Whirlpool           | El Dorado | 35 g   | 0 min  | 15 %       |

### Yeasts

| Name                    | Type | Form   | Amount | Laboratory  |
|-------------------------|------|--------|--------|-------------|
| Wyeast - London Ale III | Ale  | Liquid | 160 ml | Wyeast Labs |