

## AIPA z gotowca

- Gravity **15.9 BLG**
- ABV ---
- IBU **84**
- SRM **12.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **23.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

### Fermentables

| Type  | Name          | Amount         | Yield | EBC |
|-------|---------------|----------------|-------|-----|
| Grain | Pale Ale      | 4.8 kg (88.9%) | 80 %  | 4   |
| Grain | Crystal 150   | 0.4 kg (7.4%)  | 75 %  | 150 |
| Grain | Aromatic Malt | 0.2 kg (3.7%)  | 78 %  | 51  |

### Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Bravo   | 35 g   | 60 min   | 15.5 %     |
| Boil    | Cascade | 20 g   | 15 min   | 6 %        |
| Boil    | Citra   | 25 g   | 10 min   | 12 %       |
| Boil    | Cascade | 25 g   | 5 min    | 6 %        |
| Boil    | Citra   | 25 g   | 3 min    | 12 %       |
| Dry Hop | Cascade | 15 g   | 7 day(s) | 6 %        |
| Dry Hop | Citra   | 15 g   | 7 day(s) | 12 %       |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

### Notes

- Zestaw surowców z "Twój Browar"  
Dec 29, 2015, 5:02 PM