AIPA

- Gravity **14.5 BLG**
- ABV **---**
- IBU **82**
- SRM **10.6**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	1.7 kg *(77.3%)*	80 %	35
Sugar	Candi Sugar, Clear	0.5 kg *(22.7%)*	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Boil	Magnum	10 g	50 min	13.5 %
Boil	Mosaic	5 g	30 min	10 %
Boil	Citra	5 g	30 min	12 %
Boil	Mosaic	5 g	15 min	10 %
Boil	Citra	5 g	15 min	12 %
Aroma (end of boil)	Mosaic	10 g	0 min	10 %
Aroma (end of boil)	Citra	10 g	0 min	12 %
Dry Hop	Mosaic	15 g	4 day(s)	10 %
Dry Hop	Citra	15 g	4 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.