AIPA III

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **45**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Karmelowy Jasny 30EBC	0.3 kg *(4.8%)*	75 %	30
Grain	Strzegom Pilzneński	6 kg *(95.2%)*	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Chinook	30 g	15 min	13 %
Aroma (end of boil)	Mosaic	20 g	10 min	12 %
Aroma (end of boil)	Citra	20 g	10 min	13.5 %
Aroma (end of boil)	Centennial	30 g	10 min	10.6 %
Aroma (end of boil)	Amarillo	30 g	0 min	8.8 %
Aroma (end of boil)	Mosaic	30 g	0 min	12 %
Aroma (end of boil)	Citra	30 g	0 min	13.5 %
Aroma (end of boil)	Centennial	30 g	0 min	10.6 %
Whirlpool	Centennial	30 g	0 min	10.6 %
Whirlpool	Amarillo	30 g	0 min	8.8 %
Whirlpool	Citra	30 g	0 min	13.5 %
Whirlpool	Mosaic	30 g	0 min	12 %
Dry Hop	Mosaic	50 g	1 day(s)	12 %
Dry Hop	Citra	50 g	1 day(s)	13.5 %
Dry Hop	Centennial	40 g	1 day(s)	9.7 %
Dry Hop	Amarillo	40 g	1 day(s)	8.8 %
Dry Hop	Cascade	60 g	1 day(s)	6 %

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