

## #004 IGOR'S AIPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **67**
- SRM **8.1**
- 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 **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (76.9%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (15.4%)	79 %	16
Grain	Strzegom Karmel 300	0.1 kg (1.5%)	70 %	299
Grain	Płatki owsiane	0.4 kg (6.2%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	50 g	60 min	9.4 %
Boil	Centennial	25 g	20 min	9.4 %
Boil	Centennial	25 g	10 min	9.4 %
Dry Hop	Citra	50 g	5 day(s)	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Dry	10 g	Mangrove Jack's