

AIPA #1

- Gravity **11.4 BLG**
- ABV ---
- IBU **79**
- SRM **3.8**
- 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 **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **54 C**, Time **30 min**
- Temp **68 C**, Time **50 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **59C**
- Add grains
- Keep mash **30 min** at **54C**
- Keep mash **50 min** at **68C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|--------------|-------|-----|
| Grain | Pale Ale | 4 kg (80%) | --- % | --- |
| Grain | Strzegom Karmel 30 | 0.5 kg (10%) | 75 % | 30 |
| Grain | Carabelge | 0.5 kg (10%) | 80 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Citra | 30 g | 10 min | 12 % |
| Boil | Citra | 30 g | 30 min | 12 % |
| Boil | Citra | 30 g | 50 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 10 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------|--------|-----------|-----------|
| Other | Mosaic | 50 g | Secondary | 10 day(s) |