

## Aipa warka 4

- Gravity **12.3 BLG**
- ABV ---
- IBU **34**
- SRM **11.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **15.5 liter(s)**

### Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **10.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (74.5%)	79 %	6
Grain	Strzegom Wiedeński	1 kg (21.3%)	79 %	10
Grain	Strzegom Karmel 300	0.2 kg (4.3%)	70 %	299

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	20 g	60 min	10.5 %
Boil	Centennial	10 g	30 min	10.5 %
Boil	Centennial	10 g	5 min	10.5 %
Aroma (end of boil)	Citra	20 g	0 min	12 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Fining	Żelatyna	9 g	Secondary	3 day(s)

## Notes

- Burzliwa 10 dni temp.12C  
Cicha 8 dni temp 12C 6 dni 20 2 dni wysładzanie 14 litrow  
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