

# AIPA4

- Gravity **14.7 BLG**
- ABV ---
- IBU **89**
- SRM **7.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **79 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **79C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **23 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount          | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński        | 4 kg (80.1%)    | 80 %  | --- |
| Grain | Strzegom Monachijski typ I | 0.8 kg (16%)    | 79 %  | 18  |
| Grain | Strzegom Karmel 150        | 0.194 kg (3.9%) | 75 %  | 150 |

## Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Citra    | 40 g   | 60 min | 12 %       |
| Aroma (end of boil) | Chinook  | 18 g   | 20 min | 13 %       |
| Aroma (end of boil) | Amarillo | 25 g   | 15 min | 9.5 %      |

## Yeasts

| Name                 | Type | Form  | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale  | Slant | 174 ml | ---        |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|       |          |      |      |        |
|-------|----------|------|------|--------|
| Spice | rozmaryn | 20 g | Boil | 20 min |
|-------|----------|------|------|--------|