

## 4Hops AIPA 16°

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **60**
- SRM **8.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28.2 liter(s)**
- Total mash volume **36.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Crisp Extra Pale Maris Otter	5.7 kg (70.8%)	83 %	3
Grain	Simpsons - Vienna Malt	1 kg (12.4%)	78 %	9
Grain	Simpsons - Munich Malt	1 kg (12.4%)	77 %	21
Grain	Crisp - Crystal 150	0.35 kg (4.3%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	11.2 %
Boil	Simcoe	15 g	30 min	12.4 %
Boil	Chinook	15 g	30 min	11.2 %
Boil	Amarillo	15 g	30 min	8.3 %
Boil	Cascade	15 g	30 min	6.7 %
Aroma (end of boil)	Simcoe	15 g	0 min	12.4 %
Aroma (end of boil)	Chinook	15 g	0 min	11.2 %
Aroma (end of boil)	Amarillo	15 g	0 min	8.3 %
Aroma (end of boil)	Cascade	15 g	0 min	6.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	23 g	Mangrove Jack's