

# AIPA #1

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- 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) |