

AIPA4

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **41**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **27.7 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **21.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Karmelowy Czerwony | 0.15 kg (2.4%) | 75 % | 50 |
| Grain | Pszeniczny | 2 kg (32.5%) | 85 % | 4 |
| Grain | Pilzneński | 1 kg (16.3%) | 81 % | 4 |
| Grain | Viking Pale Ale malt | 3 kg (48.8%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Warrior | 10 g | 60 min | 15.5 % |
| Aroma (end of boil) | Rakau (NZ) | 10 g | 20 min | 9.5 % |
| Aroma (end of boil) | Centennial | 50 g | 15 min | 10.5 % |
| Dry Hop | Citra | 50 g | 2 day(s) | 12 % |
| Dry Hop | Mosaic | 50 g | 2 day(s) | 10 % |
| Dry Hop | Centennial | 20 g | 2 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |