

# 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