

AIPKA nr. 4

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **44**
- SRM **7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **16.7 liter(s)**

Steps

- Temp **53 C**, Time **15 min**
- Temp **67 C**, Time **80 min**

Mash step by step

- Heat up **13 liter(s)** of strike water to **57.7C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **80 min** at **67C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3.2 kg (86.5%) | 85 % | 7 |
| Grain | Caramunich® typ I | 0.3 kg (8.1%) | 73 % | 80 |
| Grain | Płatki owsiane | 0.2 kg (5.4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Magnum | 10 g | 60 min | 13.5 % |
| Aroma (end of boil) | Simcoe | 10 g | 30 min | 13.2 % |
| Aroma (end of boil) | Mosaic | 10 g | 15 min | 10 % |
| Aroma (end of boil) | Centennial | 10 g | 5 min | 10.5 % |
| Dry Hop | Mosaic | 10 g | 5 day(s) | 10 % |
| Dry Hop | Simcoe | 10 g | 5 day(s) | 13.2 % |