

## #004 IGOR'S AIPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **67**
- SRM **8.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale          | 5 kg (76.9%)  | 79 %  | 6   |
| Grain | Strzegom Monachijski typ I | 1 kg (15.4%)  | 79 %  | 16  |
| Grain | Strzegom Karmel 300        | 0.1 kg (1.5%) | 70 %  | 299 |
| Grain | Płatki owsiane             | 0.4 kg (6.2%) | 85 %  | 3   |

### Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Centennial | 50 g   | 60 min   | 9.4 %      |
| Boil    | Centennial | 25 g   | 20 min   | 9.4 %      |
| Boil    | Centennial | 25 g   | 10 min   | 9.4 %      |
| Dry Hop | Citra      | 50 g   | 5 day(s) | 13.5 %     |

### Yeasts

| Name                                     | Type | Form | Amount | Laboratory      |
|--|------|------|--------|-----------------|
| Mangrove Jack's M42 New World Strong Ale | Ale  | Dry  | 10 g   | Mangrove Jack's |