

## S-04 CCC AIPA

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **30**
- SRM **6.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **31 liter(s)**
- Total mash volume **38.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	5.5 kg (71%)	81 %	4
Grain	Weyermann - Munich I	2 kg (25.8%)	82 %	14
Grain	Strzegom Bursztynowy	0.25 kg (3.2%)	70 %	49

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	20 min	13 %
Boil	Chinook	20 g	10 min	13 %
Boil	Cascade	20 g	5 min	6 %
Whirlpool	Chinook	50 g	1 min	13 %
Whirlpool	Centennial	50 g	1 min	10.5 %
Whirlpool	Cascade	30 g	1 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis