

4Hops AIPA 16°

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **60**
- SRM **8.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28.2 liter(s)**
- Total mash volume **36.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Crisp Extra Pale Maris Otter | 5.7 kg (70.8%) | 83 % | 3 |
| Grain | Simpsons - Vienna Malt | 1 kg (12.4%) | 78 % | 9 |
| Grain | Simpsons - Munich Malt | 1 kg (12.4%) | 77 % | 21 |
| Grain | Crisp - Crystal 150 | 0.35 kg (4.3%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Chinook | 30 g | 60 min | 11.2 % |
| Boil | Simcoe | 15 g | 30 min | 12.4 % |
| Boil | Chinook | 15 g | 30 min | 11.2 % |
| Boil | Amarillo | 15 g | 30 min | 8.3 % |
| Boil | Cascade | 15 g | 30 min | 6.7 % |
| Aroma (end of boil) | Simcoe | 15 g | 0 min | 12.4 % |
| Aroma (end of boil) | Chinook | 15 g | 0 min | 11.2 % |
| Aroma (end of boil) | Amarillo | 15 g | 0 min | 8.3 % |
| Aroma (end of boil) | Cascade | 15 g | 0 min | 6.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale | Dry | 23 g | Mangrove Jack's |