

## AIPKA nr. 4

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- 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 %