

## #4\_AIPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **58**
- SRM **6.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.7 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **27.1 liter(s)**
- Total mash volume **34.9 liter(s)**

### Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **27.1 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (77.4%)	80 %	5
Grain	Pszeniczny	1.25 kg (16.1%)	85 %	4
Grain	Biscuit Malt	0.5 kg (6.5%)	79 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %
Aroma (end of boil)	Amarillo	20 g	5 min	9.5 %
Aroma (end of boil)	Citra	20 g	5 min	12 %
Whirlpool	Amarillo	30 g	0 min	9.5 %
Whirlpool	Citra	30 g	0 min	12 %
Dry Hop	Amarillo	200 g	3 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Slant	150 ml	Mangrove Jack's