

AIPA #1

- Gravity **11.4 BLG**
- ABV ---
- IBU **79**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **54 C**, Time **30 min**
- Temp **68 C**, Time **50 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **59C**
- Add grains
- Keep mash **30 min** at **54C**
- Keep mash **50 min** at **68C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	4 kg (80%)	--- %	---
Grain	Strzegom Karmel 30	0.5 kg (10%)	75 %	30
Grain	Carabelge	0.5 kg (10%)	80 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	10 min	12 %
Boil	Citra	30 g	30 min	12 %
Boil	Citra	30 g	50 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale

Extras

Type	Name	Amount	Use for	Time
Other	Mosaic	50 g	Secondary	10 day(s)