

AIPA4

- Gravity **14.7 BLG**
- ABV ---
- IBU **89**
- SRM **7.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **79 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **79C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **23 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (80.1%) | 80 % | --- |
| Grain | Strzegom Monachijski typ I | 0.8 kg (16%) | 79 % | 18 |
| Grain | Strzegom Karmel 150 | 0.194 kg (3.9%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Citra | 40 g | 60 min | 12 % |
| Aroma (end of boil) | Chinook | 18 g | 20 min | 13 % |
| Aroma (end of boil) | Amarillo | 25 g | 15 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale | Slant | 174 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|----------|------|------|--------|
| Spice | rozmaryn | 20 g | Boil | 20 min |
|-------|----------|------|------|--------|