

AIPA - w stylu west coast

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **59**
- SRM **6.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (89.3%) | 80 % | 5 |
| Grain | Viking Munich Malt | 0.5 kg (8.9%) | 78 % | 18 |
| Grain | Strzegom Karmel 150 | 0.1 kg (1.8%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Simcoe | 30 g | 60 min | 13.2 % |
| Boil | Mosaic | 15 g | 15 min | 10 % |
| Boil | Amarillo | 15 g | 10 min | 9.5 % |
| Boil | Citra | 15 g | 5 min | 12 % |
| Boil | Cascade | 15 g | 3 min | 6 % |
| Whirlpool | Citra | 15 g | 0 min | 12 % |
| Whirlpool | Amarillo | 15 g | 0 min | 9.5 % |
| Whirlpool | Cascade | 15 g | 0 min | 6 % |
| Dry Hop | Citra | 15 g | 5 day(s) | 12 % |
| Dry Hop | Cascade | 15 g | 5 day(s) | 6 % |
| Dry Hop | Amarillo | 15 g | 5 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |