

West coast AIPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **65**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **85 min**
- Evaporation rate **5 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- 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 **60 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 **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 4 kg (71.4%) | 82 % | 4 |
| Grain | Weyermann pszeniczny jasny | 1 kg (17.9%) | 80 % | 6 |
| Grain | Weyermann - Carapils | 0.2 kg (3.6%) | 78 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (7.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Izabella | 30 g | 60 min | 5.1 % |
| Boil | Junga | 40 g | 60 min | 10 % |
| Boil | Citra | 25 g | 15 min | 12 % |
| Aroma (end of boil) | Citra | 50 g | 0 min | 12 % |
| Aroma (end of boil) | Mosaic | 25 g | 0 min | 10 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 12 % |
| Dry Hop | Mosaic | 50 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

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|----------------------|-----|--------|---------|-------|
| omega 004 west coast | Ale | Liquid | 1000 ml | omega |
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