

West Cost Bimba

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **38**
- SRM **3.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **9.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Premium Weyermann	2 kg (60.6%)	80 %	2.5
Grain	Viking Pale Ale malt	1 kg (30.3%)	80 %	5
Grain	Pszeniczny	0.3 kg (9.1%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	7.5 g	20 min	13.1 %
Boil	Amarillo	7.5 g	20 min	9.8 %
Boil	Simcoe	7.5 g	20 min	14.5 %
Boil	Citra	7.5 g	5 min	13.1 %
Boil	Amarillo	7.5 g	5 min	9.8 %
Boil	Simcoe	7.5 g	5 min	13.1 %
Aroma (end of boil)	Citra	7.5 g	0 min	12 %
Aroma (end of boil)	Amarillo	7.5 g	0 min	9.5 %
Aroma (end of boil)	Simcoe	7.5 g	0 min	13.2 %
Whirlpool	Citra	7.5 g	0 min	12 %
Whirlpool	Amarillo	7.5 g	0 min	9.5 %
Whirlpool	Simcoe	7.5 g	0 min	13.2 %
Dry Hop	Citra	15 g	4 day(s)	12 %

Dry Hop	Amarillo	15 g	4 day(s)	9.5 %
Dry Hop	Simcoe	15 g	4 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis