#02 - West Coast AIPA z karmelem

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **78**
- SRM **7.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **30.6 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **23.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg *(51.5%)*	81 %	4
Grain	Pale Ale Strzegom	2.3 kg *(33.8%)*	80 %	6
Grain	Pszeniczny Strzegom	0.5 kg *(7.4%)*	75 %	5
Grain	Fawcett - Pale Crystal	0.5 kg *(7.4%)*	72.8 %	90

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zeus	35 g	60 min	14.5 %
Boil	Summit	17 g	60 min	15.8 %
Boil	Iunga	17 g	30 min	11 %
Whirlpool	Ahtanum	35 g	0 min	3.4 %
Dry Hop	Sorachi Ace	45 g	3 day(s)	12 %
Dry Hop	Mosaic	30 g	3 day(s)	12.3 %
Dry Hop	Azacca	30 g	3 day(s)	12 %

Yeasts

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

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	3 g	Mash	---