

## AIPA - w stylu west coast 3

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **50**
- SRM **4.8**
- 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 **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

### Steps

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

### Mash step by step

- Heat up **18.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **12 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	4.5 kg (84.9%)	80 %	5
Grain	Viking Munich Malt	0.5 kg (9.4%)	78 %	18
Grain	Pszeniczny	0.3 kg (5.7%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Jarrylo	15 g	60 min	15 %
Boil	Jarrylo	10 g	20 min	15 %
Boil	Azacca	10 g	15 min	12 %
Boil	Amarillo	10 g	10 min	8.5 %
Boil	Jarrylo	5 g	8 min	15 %
Boil	Azacca	10 g	5 min	12 %
Boil	Azacca	10 g	3 min	12 %
Whirlpool	Amarillo	10 g	0 min	8.5 %
Whirlpool	Jarrylo	10 g	0 min	15 %
Whirlpool	Azacca	10 g	0 min	12 %
Dry Hop	Azacca	15 g	5 day(s)	12 %
Dry Hop	Jarrylo	15 g	5 day(s)	15 %

Dry Hop	Amarillo	20 g	5 day(s)	8.5 %
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## Yeasts

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