

LA Woman

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **45**
- SRM **5.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **32 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **66 C**, Time **90 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **32 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	5 kg (66.7%)	78 %	6
Grain	Weyermann - Carapils	0.5 kg (6.7%)	78 %	4
Grain	Vienna Malt	2 kg (26.7%)	78 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Boil	Chinook	10 g	60 min	13 %
Boil	Citra	10 g	30 min	12 %
Boil	Chinook	10 g	30 min	13 %
Boil	Mosaic	10 g	30 min	10 %
Aroma (end of boil)	Mosaic	40 g	1 min	10 %
Aroma (end of boil)	Chinook	10 g	1 min	13 %
Dry Hop	Citra	10 g	3 day(s)	12 %
Dry Hop	Chinook	10 g	3 day(s)	13 %
Dry Hop	Mosaic	10 g	3 day(s)	10 %

Yeasts

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