

# Morro Bay IPA

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **74**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **6 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **22 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (50%)	80 %	5
Grain	Viking Pilsner malt	2 kg (40%)	82 %	4
Grain	Pszeniczny	0.5 kg (10%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	15.4 %
Boil	Citra	10 g	30 min	12.6 %
Boil	Cashmere	10 g	30 min	7.5 %
Boil	Azacca	10 g	30 min	12.8 %
Aroma (end of boil)	Citra	13 g	0 min	12.6 %
Aroma (end of boil)	Cashmere	13 g	0 min	7.5 %
Aroma (end of boil)	Azacca	13 g	0 min	12.8 %
Dry Hop	Citra	27 g	---	12 %
Dry Hop	Cashmere	27 g	---	8.8 %
Dry Hop	Azacca	27 g	---	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lutra	Ale	Dry	11 g	Omega