

# West Coast Aipa

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **72**
- SRM **4.3**
- 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 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	5 kg (80%)	81 %	4
Grain	Pszeniczny	1 kg (16%)	85 %	4
Grain	Briess - Carapils Malt	0.25 kg (4%)	74 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Strata	30 g	60 min	15.5 %
Boil	Talus	50 g	15 min	11 %
Aroma (end of boil)	BRU-1	50 g	0 min	11.3 %
Aroma (end of boil)	Strata	20 g	0 min	15.5 %
Dry Hop	Strata	50 g	5 day(s)	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

## Notes

- 17.04 Burzliwa  
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