

West coast AIPA III

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **62**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **85 min**
- Evaporation rate **5 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **29.9 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **73.5C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (76.9%)	82 %	4
Grain	Weyermann pszeniczny jasny	1 kg (15.4%)	80 %	6
Grain	Płatki pszeniczne	0.5 kg (7.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	40 g	60 min	13.1 %
Boil	Summit	30 g	15 min	13.1 %
Aroma (end of boil)	Citra	50 g	0 min	12 %
Dry Hop	Citra	50 g	3 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
omega 004 west coast	Ale	Slant	200 ml	omega