

west coast aipa

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **47**
- SRM **6.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **34.6 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **26 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (57.8%) | 80 % | 4 |
| Grain | Viking Pale Ale malt | 3.5 kg (40.5%) | 80 % | 5 |
| Grain | Strzegom Karmel 150 | 0.15 kg (1.7%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Chinook | 30 g | 45 min | 11.3 % |
| Boil | Cascade | 30 g | 30 min | 7 % |
| Aroma (end of boil) | Simcoe | 30 g | 5 min | 13 % |
| Aroma (end of boil) | Citra | 30 g | 5 min | 13.5 % |
| Whirlpool | Citra | 20 g | 0 min | 13.5 % |
| Whirlpool | Cascade | 20 g | 0 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |