

# West coast AIPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **65**
- SRM **3.8**
- 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 **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (71.4%)	82 %	4
Grain	Weyermann pszeniczny jasny	1 kg (17.9%)	80 %	6
Grain	Weyermann - Carapils	0.2 kg (3.6%)	78 %	4
Grain	Płatki owsiane	0.4 kg (7.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Izabella	30 g	60 min	5.1 %
Boil	Junga	40 g	60 min	10 %
Boil	Citra	25 g	15 min	12 %
Aroma (end of boil)	Citra	50 g	0 min	12 %
Aroma (end of boil)	Mosaic	25 g	0 min	10 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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omega 004 west coast	Ale	Liquid	1000 ml	omega
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