

# West Coast AIPA

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **44**
- SRM **4.3**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Fermentables

| Type  | Name                   | Amount        | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt   | 6 kg (90.9%)  | 80 %  | 5   |
| Grain | Briess - Carapils Malt | 0.2 kg (3%)   | 74 %  | 3   |
| Grain | Strzegom Pszeniczny    | 0.4 kg (6.1%) | 81 %  | 6   |

## Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Aroma (end of boil) | Chinook                | 50 g   | 5 min    | 13 %       |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 50 g   | 5 min    | 15.5 %     |
| Aroma (end of boil) | Simcoe                 | 100 g  | 5 min    | 13.2 %     |
| Dry Hop             | Amarillo               | 50 g   | 3 day(s) | 9.5 %      |
| Dry Hop             | Citra                  | 50 g   | 3 day(s) | 12 %       |
| Dry Hop             | Simcoe                 | 50 g   | 3 day(s) | 13.2 %     |
| Dry Hop             | Mosaic                 | 50 g   | 3 day(s) | 10 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Fermentis  |