

West Coast IPA #19 (original AllePIWO)

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **36**
- SRM **4.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **55 liter(s)**
- Boil time **70 min**
- Evaporation rate **8 %/h**
- Boil size **64.5 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **33 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **42.5 liter(s)** of **76C** water or to achieve **64.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	10 kg (90.9%)	80 %	5
Grain	Viking Munich Malt	1 kg (9.1%)	78 %	18

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Boil	Simcoe	50 g	30 min	13.2 %
Aroma (end of boil)	Citra	100 g	0 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis