

## #17 - West Coast IPA - "Aramis"

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **61**
- SRM **4.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **18.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

### Fermentables

| Type  | Name                    | Amount       | Yield | EBC |
|-------|-------------------------|--------------|-------|-----|
| Grain | Crisp - Pale Ale / Pils | 6 kg (96%)   | 81 %  | 4.5 |
| Grain | Weyermann - Carapils    | 0.25 kg (4%) | 78 %  | 4   |

### Hops

| Use for                | Name     | Amount | Time     | Alpha acid |
|------------------------|----------|--------|----------|------------|
| Boil                   | Iunga    | 60 g   | 60 min   | 11 %       |
| Whirlpool              | Amarillo | 100 g  | 0 min    | 9.5 %      |
| 75°C hop stand - 30min |          |        |          |            |
| Dry Hop                | Amarillo | 150 g  | 3 day(s) | 9.5 %      |

### Yeasts

| Name                    | Type | Form  | Amount | Laboratory  |
|-------------------------|------|-------|--------|-------------|
| OYL-071 Lutra™<br>Kveik | Ale  | Slant | 100 ml | Omega Yeast |

### Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech Irlandzki | 5 g    | Boil    | 10 min |

|       |            |     |          |     |
|-------|------------|-----|----------|-----|
| Other | Witamina C | 2 g | Bottling | --- |
|-------|------------|-----|----------|-----|

## Notes

- Celować w 20L / 16BLG po gotowaniu i dolać ok. 2L wody.  
*Jun 27, 2021, 11:35 PM*