

## AIPA - w stylu west coast 2

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **53**
- SRM **4.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

### Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **17.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (90%)	80 %	5
Grain	Viking Munich Malt	0.5 kg (10%)	78 %	18

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Jarrylo	15 g	60 min	15 %
Boil	Citra	15 g	20 min	12 %
Boil	Cascade	10 g	15 min	6 %
Boil	Cascade	10 g	10 min	6 %
Boil	Azacca	10 g	8 min	14 %
Boil	Citra	10 g	5 min	12 %
Boil	Cascade	10 g	4 min	6 %
Boil	Azacca	10 g	3 min	14 %
Boil	Cascade	10 g	2 min	6 %
Whirlpool	Cascade	10 g	0 min	6 %
Whirlpool	Jarrylo	10 g	0 min	15 %
Whirlpool	Azacca	10 g	0 min	14 %
Dry Hop	Azacca	15 g	5 day(s)	14 %

Dry Hop	Jarrylo	15 g	5 day(s)	15 %
Dry Hop	Cascade	20 g	5 day(s)	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis