

## west coast aipa

---

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **47**
- SRM **6.2**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **34.6 liter(s)**

### Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **26 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (57.8%)	80 %	4
Grain	Viking Pale Ale malt	3.5 kg (40.5%)	80 %	5
Grain	Strzegom Karmel 150	0.15 kg (1.7%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	45 min	11.3 %
Boil	Cascade	30 g	30 min	7 %
Aroma (end of boil)	Simcoe	30 g	5 min	13 %
Aroma (end of boil)	Citra	30 g	5 min	13.5 %
Whirlpool	Citra	20 g	0 min	13.5 %
Whirlpool	Cascade	20 g	0 min	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis