

LA Woman

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **45**
- SRM **5.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **32 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **66 C**, Time **90 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **32 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pale Malt (2 Row) UK | 5 kg (66.7%) | 78 % | 6 |
| Grain | Weyermann - Carapils | 0.5 kg (6.7%) | 78 % | 4 |
| Grain | Vienna Malt | 2 kg (26.7%) | 78 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Citra | 10 g | 60 min | 12 % |
| Boil | Chinook | 10 g | 60 min | 13 % |
| Boil | Citra | 10 g | 30 min | 12 % |
| Boil | Chinook | 10 g | 30 min | 13 % |
| Boil | Mosaic | 10 g | 30 min | 10 % |
| Aroma (end of boil) | Mosaic | 40 g | 1 min | 10 % |
| Aroma (end of boil) | Chinook | 10 g | 1 min | 13 % |
| Dry Hop | Citra | 10 g | 3 day(s) | 12 % |
| Dry Hop | Chinook | 10 g | 3 day(s) | 13 % |
| Dry Hop | Mosaic | 10 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------|-----|-----|--------|------------|
| US-05 | Ale | Dry | 11.5 g | Feermentis |
|-------|-----|-----|--------|------------|