

Morro Bay IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **74**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **6 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **22 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (50%) | 80 % | 5 |
| Grain | Viking Pilsner malt | 2 kg (40%) | 82 % | 4 |
| Grain | Pszeniczny | 0.5 kg (10%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 25 g | 60 min | 15.4 % |
| Boil | Citra | 10 g | 30 min | 12.6 % |
| Boil | Cashmere | 10 g | 30 min | 7.5 % |
| Boil | Azacca | 10 g | 30 min | 12.8 % |
| Aroma (end of boil) | Citra | 13 g | 0 min | 12.6 % |
| Aroma (end of boil) | Cashmere | 13 g | 0 min | 7.5 % |
| Aroma (end of boil) | Azacca | 13 g | 0 min | 12.8 % |
| Dry Hop | Citra | 27 g | --- | 12 % |
| Dry Hop | Cashmere | 27 g | --- | 8.8 % |
| Dry Hop | Azacca | 27 g | --- | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Lutra | Ale | Dry | 11 g | Omega |