

# West Coast AIPA

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **30**
- SRM **5.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.6 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.29 liter(s) / kg**
- Mash size **25.3 liter(s)**
- Total mash volume **33 liter(s)**

## Steps

- Temp **65 C**, Time **20 min**
- Temp **68 C**, Time **20 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **25.3 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **20 min** at **65C**
- Keep mash **20 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **35.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (64.9%)	79 %	6
Grain	Monachijski	1.5 kg (19.5%)	80 %	16
Grain	Viking Malt - Pszeniczny	0.5 kg (6.5%)	83 %	5
Grain	Płatki owsiane	0.4 kg (5.2%)	85 %	3
Grain	Karmelowy Jasny 30EBC	0.2 kg (2.6%)	75 %	30
Grain	Zakwaszający	0.1 kg (1.3%)	50 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Willamette	100 g	0 min	5 %
Dry Hop	Citra	100 g	3 day(s)	12 %
Boil	Columbus/Tomahawk/Zeus	30 g	50 min	15.5 %