

# West Coast AIPA

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **44**
- SRM **4.3**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (90.9%)	80 %	5
Grain	Briess - Carapils Malt	0.2 kg (3%)	74 %	3
Grain	Strzegom Pszeniczny	0.4 kg (6.1%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Chinook	50 g	5 min	13 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	50 g	5 min	15.5 %
Aroma (end of boil)	Simcoe	100 g	5 min	13.2 %
Dry Hop	Amarillo	50 g	3 day(s)	9.5 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Simcoe	50 g	3 day(s)	13.2 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis