

Willamette AIPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **54**
- SRM **8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **33.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **29.4 liter(s)**

Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **22.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **15 min** at **78C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **33.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons Best Pale Ale Malt	5 kg (68%)	80 %	5
Grain	Bindewald Munich 15	1 kg (13.6%)	80 %	15
Grain	Premium English Caramalt	0.5 kg (6.8%)	76 %	60
Grain	Weyermann - Melanoiden Malt	0.4 kg (5.4%)	81 %	70
Grain	Weyermann - Pale Wheat Malt	0.125 kg (1.7%)	85 %	5
Grain	Platki owsiane	0.333 kg (4.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	35 g	65 min	14.3 %
Aroma (end of boil)	Simcoe	35 g	10 min	13.8 %
Dry Hop	Willamette	50 g	3 day(s)	7.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Slant	200 ml	---
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Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	15 min