

# AIPA - w stylu west coast

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **59**
- SRM **6.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (89.3%)	80 %	5
Grain	Viking Munich Malt	0.5 kg (8.9%)	78 %	18
Grain	Strzegom Karmel 150	0.1 kg (1.8%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	13.2 %
Boil	Mosaic	15 g	15 min	10 %
Boil	Amarillo	15 g	10 min	9.5 %
Boil	Citra	15 g	5 min	12 %
Boil	Cascade	15 g	3 min	6 %
Whirlpool	Citra	15 g	0 min	12 %
Whirlpool	Amarillo	15 g	0 min	9.5 %
Whirlpool	Cascade	15 g	0 min	6 %
Dry Hop	Citra	15 g	5 day(s)	12 %
Dry Hop	Cascade	15 g	5 day(s)	6 %
Dry Hop	Amarillo	15 g	5 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis