

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 |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-------|--------|-----|
| Safale US-05 | Ale | Slant | 200 ml | --- |
|--------------|-----|-------|--------|-----|

Extras

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