West coast AIPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **57**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **85 min**
- Evaporation rate **5 %/h**
- Boil size **29.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **27.5 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21.4 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg *(82%)*	82 %	4
Grain	Weyermann pszeniczny jasny	0.5 kg *(8.2%)*	80 %	6
Grain	Weyermann - Carapils	0.2 kg *(3.3%)*	78 %	4
Grain	Płatki owsiane	0.4 kg *(6.6%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	25 g	60 min	15.5 %
Boil	Citra	25 g	25 min	12 %
Boil	Simcoe	20 g	5 min	13.2 %
Aroma (end of boil)	Citra	50 g	0 min	12 %
Aroma (end of boil)	Mosaic	25 g	0 min	10 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Danstar - Nottingham	Ale	Dry	11 g	Danstar