

West Coast IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **50**
- SRM **5.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **8 %**
- Size with trub loss **24.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.2 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4.8 liter(s) / kg**
- Mash size **29.3 liter(s)**
- Total mash volume **35.4 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **29.3 liter(s)** of strike water to **68.6C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **31.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	5 kg (82%)	80 %	8
Grain	Castle Munich light	0.3 kg (4.9%)	80 %	15
Grain	Rice, Flaked	0.8 kg (13.1%)	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Cascade	95 g	3 day(s)	7.2 %
Dry Hop	Amarillo	95 g	3 day(s)	10.5 %
Whirlpool	Cascade	45 g	45 min	7.2 %
@70 st. C				
Whirlpool	Amarillo	45 g	45 min	10.5 %
@70 st. C				
Boil	Cascade	10 g	15 min	7.2 %
Boil	Amarillo	10 g	15 min	10.5 %
Boil	Magnum	12 g	50 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	666 ml	---