

## #007 West Coast IPA

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- Gravity **18 BLG**
- ABV ---
- IBU **45**
- SRM **6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **14.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **16.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	2.5 kg (53.2%)	80.5 %	4
Grain	BESTMALZ - Bestt Pale Ale	1.6 kg (34.1%)	80.5 %	6
Grain	Słód pszeniczny Bestmalz	0.4 kg (8.5%)	82 %	5
Grain	Carahell	0.195 kg (4.2%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	50 min	13 %
Boil	Citra	5 g	20 min	12 %
Boil	Mosaic	5 g	20 min	10 %
Boil	Cascade	5 g	20 min	6 %
Boil	Citra	5 g	7 min	12 %
Boil	Mosaic	5 g	7 min	10 %
Boil	Cascade	5 g	7 min	6 %
Dry Hop	Citra	8 g	3 day(s)	12 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's