

#12 West Coast IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **54**
- SRM **6.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18.6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **19.9 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **24.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 5.6 kg (95.7%) | 80 % | 7 |
| Grain | Abbey Castle | 0.25 kg (4.3%) | 80 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Chinook | 25 g | 60 min | 13 % |
| Boil | Simcoe | 30 g | 15 min | 13.2 % |
| Aroma (end of boil) | Simcoe | 30 g | 0 min | 13.2 % |
| Dry Hop | Simcoe | 40 g | 5 day(s) | 13.2 % |
| Aroma (end of boil) | Cascade PL | 30 g | 0 min | 5.2 % |
| Dry Hop | Cascade PL | 30 g | 5 day(s) | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 200 ml | Fermentis |