

Modern West Coast IPA test

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **56**
- SRM **3.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **13.7 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner Malz Best	3.5 kg (87.5%)	81 %	3
Grain	Rice, Flaked	0.3 kg (7.5%)	70 %	2
Grain	Weyermann - Carapils	0.1 kg (2.5%)	78 %	4
Sugar	Candi Sugar, Clear	0.1 kg (2.5%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	5 g	60 min	14.2 %
Boil	Simcoe	5 g	15 min	14.2 %
Whirlpool	Citra	30 g	15 min	12 %
Whirlpool	Mosaic	30 g	15 min	11.6 %
Whirlpool	Nectarone	30 g	15 min	13.7 %
Whirlpool	Cascade	30 g	15 min	5.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 1728 Scottish Ale	Ale	Slant	300 ml	---