

# Party on the West Coast

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **82**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **10 %**
- Size with trub loss **36 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **42.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **29.7 liter(s)**
- Total mash volume **38.7 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **29.7 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **1 min** at **78C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **42.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	9 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Citra	20 g	90 min	12 %
Boil	Azacca	50 g	60 min	14 %
Aroma (end of boil)	Citra	20 g	10 min	12 %
Aroma (end of boil)	Citra	20 g	5 min	12 %
Dry Hop	Citra	40 g	2 day(s)	12 %
Dry Hop	Citra	50 g	2 day(s)	12 %
Boil	Citra	15 g	60 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis