

West Coast IPA #18 (Dragon, Simcoe, Cascade)

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **49**
- SRM **5.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **38.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **22.1 liter(s)** of **76C** water or to achieve **38.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (62.5%) | 80 % | 5 |
| Grain | Viking Munich Malt | 1.5 kg (18.8%) | 78 % | 18 |
| Grain | Viking Wheat Malt | 1.5 kg (18.8%) | 83 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------------|--------|--------|------------|
| Boil | Styrian Dragon | 50 g | 60 min | 7.2 % |
| Boil | Simcoe | 25 g | 20 min | 13.2 % |
| Boil | Cascade PL | 50 g | 0 min | 5.2 % |
| Whirlpool | Simcoe | 25 g | 30 min | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |