

# West Coast IPA

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **61**
- SRM **6.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **33 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (84.8%)	80 %	5
Grain	Viking Wheat Malt	1 kg (12.1%)	83 %	5
Grain	Caramel Pale	0.25 kg (3%)	--- %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	50 g	50 min	14 %
Aroma (end of boil)	BRU-1	25 g	10 min	15.7 %
Dry Hop	Ekuanot	50 g	7 day(s)	14 %
Dry Hop	BRU-1	25 g	7 day(s)	15.7 %

## Yeasts

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