

West Coast IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **64**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **11 %**
- Size with trub loss **17.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **22.1 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **18.4 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep@ Pils	4.75 kg (90.5%)	82 %	4
Grain	Weyermann Carapils	0.2 kg (3.8%)	78 %	5
Grain	Mep@Wheat	0.3 kg (5.7%)	84.7 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	70 min	11.7 %
Aroma (end of boil)	Chinook	7 g	5 min	11.7 %
Aroma (end of boil)	Citra	5 g	5 min	13.1 %
Whirlpool	Trident	47 g	20 min	11.6 %
Whirlpool	HBC 472 Experimental	30 g	20 min	9.3 %
Dry Hop	Chinook	20 g	4 day(s)	11.7 %
Dry Hop	Trident	50 g	4 day(s)	11.6 %
Dry Hop	HBC 472 Experimental	30 g	4 day(s)	9.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP090 - San Diego Super Yeast	Ale	Liquid	2000 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	9 g	Mash	80 min
Water Agent	Sól epsom	1.5 g	Mash	80 min

Notes

- 12 RO+16 kran, JVT8MQF
Ca 115,3
Mg 13,7
Na 45
Cl 78,9
SO4 234,9
HCO3 129,3
rez.alk 39,1
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