

West coast ipa

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **65**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (92.3%)	80 %	5
Grain	Briess - Carapils Malt	0.5 kg (7.7%)	74 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	Mosaic	40 g	15 min	10 %
Aroma (end of boil)	Mosaic	30 g	10 min	10 %
Aroma (end of boil)	Galaxy	20 g	10 min	15 %
Dry Hop	Mosaic	30 g	3 day(s)	10 %
Dry Hop	Galaxy	10 g	3 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Dry	23 g	---