

## West Coast IPA 3

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **64**
- SRM **8.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **10 %**
- Size with trub loss **57.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **66 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **49 liter(s)**
- Total mash volume **63 liter(s)**

### Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **49 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **31 liter(s)** of **76C** water or to achieve **66 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (39.3%)	80 %	5
Grain	Oats, Flaked	0.5 kg (3.6%)	80 %	2
Grain	Karmelowy Czerwony	1.5 kg (10.7%)	75 %	59
Grain	Viking Red Malt	2 kg (14.3%)	85 %	35
Grain	Viking Vienna Malt	2 kg (14.3%)	79 %	7
Grain	Rye, Flaked	0.5 kg (3.6%)	78.3 %	4
Grain	Weyermann pszeniczny ciemny	1 kg (7.1%)	80 %	18
Grain	Weyermann pszeniczny jasny	1 kg (7.1%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Boil	Marynka	60 g	60 min	10 %
Boil	Marynka	60 g	30 min	10 %
Aroma (end of boil)	Citra	50 g	0 min	12 %

Dry Hop	Simcoe	100 g	6 day(s)	13.2 %
Dry Hop	Amarillo	100 g	3 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Dry	3 g	Fermentum Mobile
#23 Otterdal	Ale	Dry	3 g	---
#35 Wollsaeter	Ale	Dry	3 g	---
Lutra OYL-071	Ale	Dry	3 g	Omega