

## WEST COAST IPA (Equanot, Citra, Nelson Sauvin)

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **53**
- SRM **4.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **24 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Viking Wheat Malt	1 kg (16.7%)	83 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	30 g	60 min	14 %
Whirlpool	Nelson Sauvin	50 g	0 min	11 %
Whirlpool	Citra	30 g	0 min	12 %
Whirlpool	Ekuanot	30 g	0 min	14 %
Boil	Citra	10 g	60 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis