

West Coast IPA / India Pale Lager

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **58**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **33.5 liter(s)**

Mash information

- Mash efficiency **86 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.7 liter(s)**
- Total mash volume **30.2 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **70 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **22.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **70C**
- Keep mash **1 min** at **78C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **33.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------|----------------|--------|-----|
| Grain | Pilzneński | 5 kg (66.1%) | 81 % | 3.5 |
| Grain | Castle Pale Ale | 2.5 kg (33.1%) | 80 % | 8 |
| Grain | Acid Malt | 0.06 kg (0.8%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Citra | 50 g | 60 min | 12.2 % |
| Boil | Mosaic | 25 g | 10 min | 11.1 % |
| Boil | Cascade | 25 g | 10 min | 5.4 % |
| Aroma (end of boil) | Citra | 25 g | 1 min | 12.2 % |
| Aroma (end of boil) | Cascade | 50 g | 1 min | 5.4 % |
| Aroma (end of boil) | Mosaic | 50 g | 1 min | 11.1 % |