

WestCoast IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **59**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **73 C**, Time **15 min**
- Temp **76 C**, Time **3 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **73C**
- Keep mash **3 min** at **76C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (66.7%)	80 %	5
Grain	Viking Pilsner malt	2 kg (33.3%)	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	30 g	40 min	9.8 %
Boil	Enigma (AUS)	15 g	20 min	16.9 %
Boil	Enigma (AUS)	15 g	10 min	17.2 %
Whirlpool	Ekuanot	15 g	30 min	14 %
Dry Hop	Ekuanot	30 g	5 day(s)	14 %
Dry Hop	Enigma (AUS)	30 g	5 day(s)	16.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	100 ml	---