

# West Coast IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **64**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield  | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen | 5 kg (82%)     | 80.5 % | 4   |
| Grain | Rice, Flaked           | 0.8 kg (13.1%) | 70 %   | 2   |
| Sugar | sugar                  | 0.3 kg (4.9%)  | --- %  | --- |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Warrior | 25 g   | 40 min   | 15.5 %     |
| Aroma (end of boil) | Simcoe  | 25 g   | 15 min   | 13.2 %     |
| Aroma (end of boil) | Citra   | 25 g   | 15 min   | 12 %       |
| Whirlpool           | Mosaic  | 75 g   | 0 min    | 10 %       |
| Dry Hop             | Citra   | 75 g   | 5 day(s) | 12 %       |
| Dry Hop             | Simcoe  | 75 g   | 5 day(s) | 13.2 %     |
| Dry Hop             | Mosaic  | 25 g   | 5 day(s) | 10 %       |
| Dry Hop             | Chinook | 25 g   | 5 day(s) | 13 %       |

## Yeasts

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

## Extras

| Type   | Name       | Amount | Use for | Time   |
|--------|------------|--------|---------|--------|
| Fining | whirfloc t | 2.5 g  | Boil    | 15 min |