

## #007 West Coast IPA

- Gravity **18 BLG**
- ABV ---
- IBU **45**
- SRM **6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **14.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **16.7 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount          | Yield  | EBC |
|-------|---------------------------|-----------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen    | 2.5 kg (53.2%)  | 80.5 % | 4   |
| Grain | BESTMALZ - Bestt Pale Ale | 1.6 kg (34.1%)  | 80.5 % | 6   |
| Grain | Słód pszeniczny Bestmalz  | 0.4 kg (8.5%)   | 82 %   | 5   |
| Grain | Carahell                  | 0.195 kg (4.2%) | 77 %   | 26  |

### Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Chinook | 15 g   | 50 min   | 13 %       |
| Boil    | Citra   | 5 g    | 20 min   | 12 %       |
| Boil    | Mosaic  | 5 g    | 20 min   | 10 %       |
| Boil    | Cascade | 5 g    | 20 min   | 6 %        |
| Boil    | Citra   | 5 g    | 7 min    | 12 %       |
| Boil    | Mosaic  | 5 g    | 7 min    | 10 %       |
| Boil    | Cascade | 5 g    | 7 min    | 6 %        |
| Dry Hop | Citra   | 8 g    | 3 day(s) | 12 %       |

### Yeasts

| Name                                 | Type | Form | Amount | Laboratory      |
|--------------------------------------|------|------|--------|-----------------|
| Mangrove Jack's<br>M44 US West Coast | Ale  | Dry  | 10 g   | Mangrove Jack's |