

Party on the West Coast

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **82**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **10 %**
- Size with trub loss **36 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **42.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **29.7 liter(s)**
- Total mash volume **38.7 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **29.7 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **1 min** at **78C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **42.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 9 kg (100%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| First Wort | Citra | 20 g | 90 min | 12 % |
| Boil | Azacca | 50 g | 60 min | 14 % |
| Aroma (end of boil) | Citra | 20 g | 10 min | 12 % |
| Aroma (end of boil) | Citra | 20 g | 5 min | 12 % |
| Dry Hop | Citra | 40 g | 2 day(s) | 12 % |
| Dry Hop | Citra | 50 g | 2 day(s) | 12 % |
| Boil | Citra | 15 g | 60 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |