

r ddh west coast ipa

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **52**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.2 liter(s)**
- Total mash volume **16.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.68 kg (65.7%)	80 %	4
Grain	Viking Pale Ale malt	1 kg (24.5%)	79 %	5
Grain	Viking Wheat Malt	0.2 kg (4.9%)	83 %	5
Grain	Weyermann - Carapils	0.2 kg (4.9%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	10 g	22 min	12.3 %
Boil	El Dorado	10 g	22 min	11.2 %
Boil	Falconer's Flight	10 g	22 min	10.5 %
Boil	Sabro	8 g	12 min	12.3 %
Boil	El Dorado	8 g	12 min	11.2 %
Boil	Falconer's Flight	8 g	12 min	10.5 %
Aroma (end of boil)	Sabro	7 g	1 min	12.3 %
Aroma (end of boil)	El Dorado	7 g	1 min	11.2 %
Aroma (end of boil)	Falconer's Flight	7 g	1 min	10.5 %
Dry Hop	Sabro	25 g	4 day(s)	12.3 %
Dry Hop	El Dorado	25 g	4 day(s)	11.2 %
Dry Hop	Falconer's Flight	25 g	4 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	130 ml	Fermentis