

West coast

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **62**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **26 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 **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|--------|-----|
| Grain | Viking Pale Ale malt | 5 kg (76.9%) | 80 % | 5 |
| Grain | Weyermann - Carapils | 1 kg (15.4%) | 78 % | 4 |
| Sugar | Candi Sugar, Clear | 0.5 kg (7.7%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------|--------|----------|------------|
| Boil | Magnum | 30 g | 60 min | 13.5 % |
| Boil | El Dorado | 20 g | 10 min | 15 % |
| Whirlpool | Amarillo | 30 g | 20 min | 9.5 % |
| Dry Hop | El Dorado | 20 g | 3 day(s) | 15 % |
| Boil | Amarillo | 15 g | 10 min | 9.5 % |
| Dry Hop | Amarillo | 50 g | 3 day(s) | 9.5 % |