

## west coast ipa

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **78**
- SRM **5.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

### Steps

- Temp **66 C**, Time **50 min**
- Temp **75 C**, Time **10 min**

### Mash step by step

- Heat up **20.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Ger	2.5 kg (37.3%)	81 %	4
Grain	Briess - Pale Ale Malt	4.2 kg (62.7%)	80 %	7

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Boil	Chinook	30 g	15 min	13 %
Boil	Centennial	30 g	15 min	10.5 %
Boil	Vic Secret	30 g	15 min	16.3 %
Boil	Chinook	20 g	10 min	13 %
Boil	Vic Secret	15 g	5 min	16.3 %
Dry Hop	Vic Secret	45 g	4 day(s)	16.3 %
Dry Hop	Chinook	30 g	4 day(s)	13 %
Dry Hop	Simcoe	30 g	4 day(s)	13.2 %