

West Coast IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **61**
- SRM **6.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **33 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 7 kg (84.8%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 1 kg (12.1%) | 83 % | 5 |
| Grain | Caramel Pale | 0.25 kg (3%) | --- % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Ekuanot | 50 g | 50 min | 14 % |
| Aroma (end of boil) | BRU-1 | 25 g | 10 min | 15.7 % |
| Dry Hop | Ekuanot | 50 g | 7 day(s) | 14 % |
| Dry Hop | BRU-1 | 25 g | 7 day(s) | 15.7 % |

Yeasts

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