

## West Coast IPA #2 (Citra&Amarillo)

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **63**
- SRM **5.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **0 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.8 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

### Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **11.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	1.6 kg (42.1%)	80.5 %	6
Grain	BESTMALZ - Best Pilsen	2.2 kg (57.9%)	80.5 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	13.5 %
Boil	Amarillo	13 g	15 min	8.7 %
Boil	Amarillo	12 g	10 min	8.7 %
Boil	Citra	13 g	5 min	13.5 %
Boil	Citra	12 g	1 min	13.5 %
Dry Hop	Amarillo	25 g	7 day(s)	8.7 %
Dry Hop	Citra	35 g	7 day(s)	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	---