

# West Coast IPA

---

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **60**
- SRM **4.5**
- 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 **10 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.33 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.5 kg (58.3%)	82 %	3.85
Grain	Weyermann - Pale Ale Malt	2.5 kg (41.7%)	85 %	6.5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	11 g	55 min	11.7 %
Boil	Columbus/Tomahawk/Zeus	15 g	55 min	12.6 %
Boil	Mosaic	45 g	10 min	11.6 %
Boil	Citra	60 g	5 min	12.6 %
Boil	Chinook	18 g	1 min	11.7 %
Dry Hop	Citra	30 g	4 day(s)	12.6 %
Dry Hop	Mosaic	30 g	4 day(s)	11.6 %
Dry Hop	Cascade	50 g	4 day(s)	6 %

## Yeasts

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