

# West Coast IPA

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **48**
- SRM **6.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **26.3 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	7 kg (93.3%)	85 %	7
Grain	Weyermann - Pale Wheat Malt	0.5 kg (6.7%)	85 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mosaic	25 g	15 min	12.3 %
Aroma (end of boil)	Citra	25 g	15 min	12.6 %
Aroma (end of boil)	Chinook	25 g	15 min	7.2 %
Whirlpool	Mosaic	25 g	15 min	12.3 %
Whirlpool	Chinook	25 g	15 min	7.2 %
Dry Hop	Citra	25 g	5 day(s)	12.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us - 05	Ale	Dry	23 g	safale