

## West Coast IPA 3

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **64**
- SRM **8.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **10 %**
- Size with trub loss **57.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **66 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **49 liter(s)**
- Total mash volume **63 liter(s)**

### Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **49 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **31 liter(s)** of **76C** water or to achieve **66 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield  | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt        | 5.5 kg (39.3%) | 80 %   | 5   |
| Grain | Oats, Flaked                | 0.5 kg (3.6%)  | 80 %   | 2   |
| Grain | Karmelowy Czerwony          | 1.5 kg (10.7%) | 75 %   | 59  |
| Grain | Viking Red Malt             | 2 kg (14.3%)   | 85 %   | 35  |
| Grain | Viking Vienna Malt          | 2 kg (14.3%)   | 79 %   | 7   |
| Grain | Rye, Flaked                 | 0.5 kg (3.6%)  | 78.3 % | 4   |
| Grain | Weyermann pszeniczny ciemny | 1 kg (7.1%)    | 80 %   | 18  |
| Grain | Weyermann pszeniczny jasny  | 1 kg (7.1%)    | 80 %   | 6   |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Marynka | 50 g   | 60 min | 10 %       |
| Boil                | Marynka | 60 g   | 60 min | 10 %       |
| Boil                | Marynka | 60 g   | 30 min | 10 %       |
| Aroma (end of boil) | Citra   | 50 g   | 0 min  | 12 %       |

|         |          |       |          |        |
|---------|----------|-------|----------|--------|
| Dry Hop | Simcoe   | 100 g | 6 day(s) | 13.2 % |
| Dry Hop | Amarillo | 100 g | 3 day(s) | 9.5 %  |

## Yeasts

| Name            | Type | Form | Amount | Laboratory       |
|-----------------|------|------|--------|------------------|
| FM53 Voss kveik | Ale  | Dry  | 3 g    | Fermentum Mobile |
| #23 Otterdal    | Ale  | Dry  | 3 g    | ---              |
| #35 Wollsaeter  | Ale  | Dry  | 3 g    | ---              |
| Lutra OYL-071   | Ale  | Dry  | 3 g    | Omega            |