

# West Coast IPA DDH

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **92**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt  | 1.5 kg (23.1%) | 82 %  | 4   |
| Grain | Viking Pale Ale malt | 4.5 kg (69.2%) | 80 %  | 5   |
| Grain | Viking Wheat Malt    | 0.5 kg (7.7%)  | 83 %  | 5   |

## Hops

| Use for   | Name                   | Amount | Time     | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil      | Columbus/Tomahawk/Zeus | 30 g   | 60 min   | 15.5 %     |
| Whirlpool | Citra                  | 50 g   | 20 min   | 12 %       |
| Whirlpool | Mosaic                 | 50 g   | 20 min   | 10 %       |
| Whirlpool | Simcoe                 | 50 g   | 20 min   | 13.2 %     |
| Dry Hop   | Citra                  | 65 g   | 4 day(s) | 12 %       |
| Dry Hop   | Mosaic                 | 50 g   | 4 day(s) | 10 %       |
| Dry Hop   | Simcoe                 | 50 g   | 4 day(s) | 13.2 %     |

## Yeasts

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