

# Westcust IPA

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **51**
- SRM **4.6**
- 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 **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Rahr - Premium Pilsner Malt	5 kg (95.2%)	80 %	4
Grain	Weyermann - Carared	0.25 kg (4.8%)	75 %	45
Grain	0	0 kg	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	25 g	30 min	10 %
Boil	Mosaic	25 g	15 min	10 %
Boil	Citra	25 g	15 min	12 %
Boil	Mosaic	25 g	1 min	10 %
Boil	Citra	25 g	1 min	12 %
Dry Hop	Citra	25 g	3 day(s)	12 %

## Yeasts

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