

## #12 West Coast IPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **54**
- SRM **6.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **18.6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **19.9 liter(s)**

### Steps

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

### Mash step by step

- Heat up **14 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **24.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5.6 kg (95.7%)	80 %	7
Grain	Abbey Castle	0.25 kg (4.3%)	80 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	13 %
Boil	Simcoe	30 g	15 min	13.2 %
Aroma (end of boil)	Simcoe	30 g	0 min	13.2 %
Dry Hop	Simcoe	40 g	5 day(s)	13.2 %
Aroma (end of boil)	Cascade PL	30 g	0 min	5.2 %
Dry Hop	Cascade PL	30 g	5 day(s)	5.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis