

## Session West coast no.7

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **46**
- SRM **5.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **36.3 liter(s)**

### Mash information

- Mash efficiency **64 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **43 liter(s)**

### Steps

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

### Mash step by step

- Heat up **33 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **36.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	10 kg (100%)	77 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lotus	25 g	60 min	15 %
Boil	Strata	10 g	60 min	13.6 %
Whirlpool	Strata	90 g	5 min	13.6 %
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Dry Hop	Mosaic	100 g	6 day(s)	10 %
Dry Hop	Sabro	100 g	5 day(s)	15 %
Dry Hop	Simcoe	50 g	5 day(s)	13.2 %
Dry Hop	lotus	25 g	6 day(s)	13.2 %
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### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12.1 g	Fermentis