

# Stigbergets West Coast IPA clone

- Gravity **15.2 BLG**
- ABV **6.69 %**
- IBU **21.8**
- SRM **6.6**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **0 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.42 liter(s)**

## Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **25.42 liter(s)** of wort

## Fermentables

| Type  | Name            | Amount | Yield  | EBC |
|-------|-----------------|--------|--------|-----|
| Grain | Pale Ale        | 5 kg   | 82.5 % | 9   |
| Grain | CaraGold        | 0.3 kg | 80 %   | 19  |
| Grain | Wheat Torrified | 0.3 kg | 79 %   | 3   |

## Hops

| Use for | Name   | Amount | Time     | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil    | Perle  | 25 g   | 60 min   | 8 %        |
|         | Simcoe | 50 g   | 0 min    | 13 %       |
| Dry Hop | Citra  | 100 g  | 7 day(s) | 12 %       |
| Dry Hop | Mosaic | 100 g  | 7 day(s) | 12.25 %    |

## Yeasts

| Name               | Type | Form | Amount | Laboratory |
|--------------------|------|------|--------|------------|
| SafAle English Ale | Ale  | Dry  | --- g  | Fermentis  |

## Extras

| Type        | Name                     | Amount | Use for | Time  |
|-------------|--------------------------|--------|---------|-------|
| Water Agent | Calcium Chloride (CaCl2) | 1 g    | Mash    | 0 min |
| Water Agent | Gypsum (CaSO4)           | 8 g    | Mash    | 0 min |

|             |                                       |        |      |        |
|-------------|---------------------------------------|--------|------|--------|
| Water Agent | Lactic Acid                           | 3.3 g  | Mash | 0 min  |
| Water Agent | Calcium Chloride (CaCl <sub>2</sub> ) | 0.3 g  |      | 0 min  |
| Water Agent | Gypsum (CaSO <sub>4</sub> )           | 2.4 g  |      | 0 min  |
| Water Agent | Lactic Acid                           | 0.44 g |      | 0 min  |
| Water Agent | Irish Moss                            | 4 g    | Boil | 10 min |
| Other       | Sugar                                 | 350 g  | Boil | 5 min  |