

## West coast

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **62**
- SRM **4.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **26 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (76.9%)	80 %	5
Grain	Weyermann - Carapils	1 kg (15.4%)	78 %	4
Sugar	Candi Sugar, Clear	0.5 kg (7.7%)	78.3 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Boil	El Dorado	20 g	10 min	15 %
Whirlpool	Amarillo	30 g	20 min	9.5 %
Dry Hop	El Dorado	20 g	3 day(s)	15 %
Boil	Amarillo	15 g	10 min	9.5 %
Dry Hop	Amarillo	50 g	3 day(s)	9.5 %