

West Coast IPA 13 BLG 34L

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **53**
- SRM **5.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **42.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **27 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **24.4 liter(s)** of **76C** water or to achieve **42.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|----------------|-------|-----|
| Grain | Pale Ale | 3.5 kg (38.9%) | --- % | 6.5 |
| Grain | Pilzeński | 4.5 kg (50%) | --- % | 4 |
| Grain | Red Active | 1 kg (11.1%) | --- % | 35 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Simcoe | 20 g | 55 min | 14.5 % |
| Boil | Simcoe | 40 g | 20 min | 14.5 % |
| Boil | Citra | 40 g | 10 min | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |