

# West Coast IPA

---

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **49**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

## Steps

- Temp **64 C**, Time **15 min**
- Temp **70 C**, Time **45 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **15 min** at **64C**
- Keep mash **45 min** at **70C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.8 kg (90.6%)	80 %	5
Grain	Monachijski	0.5 kg (9.4%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Boil	Simcoe	25 g	20 min	13.2 %
Boil	Citra	50 g	5 min	12 %
Dry Hop	Citra	50 g	7 day(s)	12 %
Dry Hop	Simcoe	25 g	7 day(s)	13.2 %
Dry Hop	Centennial	50 g	7 day(s)	10.5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Other	Gips	5 g	Boil	20 min