

West Coast IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **50**
- SRM **5.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **8 %**
- Size with trub loss **24.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.2 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4.8 liter(s) / kg**
- Mash size **29.3 liter(s)**
- Total mash volume **35.4 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **29.3 liter(s)** of strike water to **68.6C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **31.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Castle Pale Ale | 5 kg (82%) | 80 % | 8 |
| Grain | Castle Munich light | 0.3 kg (4.9%) | 80 % | 15 |
| Grain | Rice, Flaked | 0.8 kg (13.1%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Dry Hop | Cascade | 95 g | 3 day(s) | 7.2 % |
| Dry Hop | Amarillo | 95 g | 3 day(s) | 10.5 % |
| Whirlpool | Cascade | 45 g | 45 min | 7.2 % |
| @70 st. C | | | | |
| Whirlpool | Amarillo | 45 g | 45 min | 10.5 % |
| @70 st. C | | | | |
| Boil | Cascade | 10 g | 15 min | 7.2 % |
| Boil | Amarillo | 10 g | 15 min | 10.5 % |
| Boil | Magnum | 12 g | 50 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 666 ml | --- |