

## West coast IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **65**
- SRM **7.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **5 %**
- Size with trub loss **34.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **41.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	3.8 kg (37.3%)	83 %	6
Grain	Vienna Malt	0.4 kg (3.9%)	78 %	8
Grain	Munich Malt	3.7 kg (36.3%)	80 %	18
Grain	Weyermann - Pale Wheat Malt	2.1 kg (20.6%)	85 %	5
Adjunct	Briess - Red Wheat Flakes	0.2 kg (2%)	70 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	60 min	11.1 %
Boil	Sorachi Ace	30 g	60 min	11.9 %
Boil	Sorachi Ace	30 g	20 min	11.9 %
Boil	Mosaic	30 g	20 min	11.1 %
Aroma (end of boil)	Amarillo	30 g	0 min	8.5 %
Aroma (end of boil)	Citra	30 g	0 min	13 %
Aroma (end of boil)	Cashmere	30 g	0 min	7.2 %
Dry Hop	Citra	50 g	5 day(s)	13 %
Dry Hop	Amarillo	40 g	5 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Us 05	Ale	Slant	700 ml	---