

# West Coast IPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **31**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **23.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Pale Ale Best        | 3.5 kg (76.1%) | 80 %   | 6   |
| Grain | Pilsner Malz Best    | 0.5 kg (10.9%) | 81 %   | 3   |
| Grain | Weizenmalz Best      | 0.5 kg (10.9%) | 82 %   | 4   |
| Sugar | Milk Sugar (Lactose) | 0.1 kg (2.2%)  | 76.1 % | 0   |

## Hops

| Use for   | Name       | Amount | Time   | Alpha acid |
|-----------|------------|--------|--------|------------|
| Boil      | Simcoe     | 5 g    | 60 min | 12.6 %     |
| Whirlpool | Centennial | 30 g   | 15 min | 9.5 %      |
| Whirlpool | Galaxy     | 20 g   | 15 min | 15 %       |
| Whirlpool | El Dorado  | 20 g   | 15 min | 11.6 %     |

## Yeasts

| Name                          | Type | Form  | Amount | Laboratory  |
|-------------------------------|------|-------|--------|-------------|
| Wyeast - 1056<br>American Ale | Ale  | Slant | 200 ml | Wyeast Labs |