

# West Coast IPA

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **50**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (50%)	82 %	4
Grain	Viking Pale Ale malt	2 kg (33.3%)	80 %	5
Grain	Viking Wheat Malt	1 kg (16.7%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	10 g	60 min	9.3 %
Boil	Mosaic	10 g	45 min	12.5 %
Boil	Citra	10 g	30 min	14.2 %
Boil	Amarillo	20 g	15 min	9.3 %
Boil	Mosaic	20 g	5 min	12.5 %
Boil	Citra	20 g	5 min	14.2 %
Boil	Mosaic	30 g	0 min	12.5 %
Boil	Simcoe	30 g	0 min	13.3 %
Dry Hop	Citra	30 g	5 day(s)	14.2 %
Dry Hop	Simcoe	30 g	5 day(s)	13.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11.5 g	fermentis
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