

West Coast IPA - V4

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **85**
- SRM **4.8**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 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 **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.8 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	5.5 kg (91.7%)	80 %	5
Grain	Weyermann - Carapils	0.5 kg (8.3%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	75 g	15 min	11.8 %
Boil	Citra	40 g	15 min	14.2 %
Boil	Chinook	20 g	15 min	11.1 %
Dry Hop	Mosaic	75 g	5 day(s)	11.8 %
Dry Hop	Citra	10 g	5 day(s)	14.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Fining	Whirlfloc	0.5 g	Boil	5 min
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