

Micro Modern West Coast IPA 1

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **32**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **50 C**, Time **1 min**
- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **1 min** at **50C**
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **76C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Best	4 kg (90%)	80 %	6
Grain	Weyermann - Carapils	0.4 kg (9%)	78 %	4
Sugar	Candi Sugar, Clear	0.045 kg (1%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	5 g	60 min	14.2 %
Aroma (end of boil)	Simcoe	5 g	10 min	14.2 %
Aroma (end of boil)	Citra	5 g	10 min	12 %
Aroma (end of boil)	Mosaic	5 g	15 min	11.6 %
Whirlpool	Simcoe	15 g	15 min	14.2 %
Whirlpool	Citra	15 g	15 min	12 %
Whirlpool	Mosaic	15 g	15 min	11.6 %
Dry Hop	Citra	20 g	3 day(s)	12 %
Dry Hop	Mosaic	20 g	3 day(s)	11.6 %
Dry Hop	Nectarone	20 g	3 day(s)	13.7 %

Yeasts

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