

# Guess Who's Woke up WEST COAST IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **58**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Viking Pilsner malt  | 4.2 kg (73.7%) | 82 %   | 4   |
| Grain | Weyermann - Carapils | 0.5 kg (8.8%)  | 78 %   | 4   |
| Grain | Rice, Flaked         | 0.4 kg (7%)    | 70 %   | 2   |
| Grain | Chit Malt            | 0.4 kg (7%)    | 50 %   | 2   |
| Sugar | Candi Sugar, Clear   | 0.2 kg (3.5%)  | 78.3 % | 2   |

## Hops

| Use for    | Name                   | Amount | Time     | Alpha acid |
|------------|------------------------|--------|----------|------------|
| First Wort | Columbus/Tomahawk/Zeus | 20 g   | 60 min   | 15.5 %     |
| Boil       | Mosaic                 | 20 g   | 5 min    | 10 %       |
| Boil       | Nelson Sauvín          | 20 g   | 0 min    | 11 %       |
| Dry Hop    | Sabro                  | 50 g   | 2 day(s) | 15 %       |
| Whirlpool  | Mosaic                 | 30 g   | 15 min   | 10 %       |
| Dry Hop    | Nelson Sauvín          | 50 g   | 2 day(s) | 11 %       |
| Whirlpool  | Nelson Sauvín          | 30 g   | 15 min   | 11 %       |
| Dry Hop    | Mosaic                 | 50 g   | ---      | 10 %       |

## Yeasts

| <b>Name</b>  | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale         | Dry         | 11.5 g        | Fermentis         |