

Session West Coast IPA

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **84**
- SRM **6.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 5 kg (95.6%) | 80 % | 7 |
| Grain | Strzegom Karmel 150 | 0.23 kg (4.4%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | Columbus | 25 g | 25 min | 11 % |
| Boil | Columbus | 25 g | 15 min | 11 % |
| Boil | Simcoe | 20 g | 15 min | 13.2 % |
| Boil | Centennial | 20 g | 5 min | 10.5 % |
| Whirlpool | Centennial | 80 g | 30 min | 10.5 % |
| Dry Hop | Amarillo | 45 g | 2 day(s) | 8.4 % |
| Dry Hop | Citra | 45 g | 2 day(s) | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|---------|------------|
| Safale US-05 | Ale | Dry | 26.45 g | Fermentis |