

West Coast 2

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **41**
- SRM **5.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **0 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **0 min** at **72C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	7 kg (93.3%)	85 %	7
Grain	Weyermann - Carapils	0.5 kg (6.7%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	45 g	30 min	11.1 %
Boil	Mosaic	40 g	10 min	11.1 %
Dry Hop	Sabro	60 g	2 day(s)	15 %