

# West Coast IPA 14BLG

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **43**
- SRM **3.9**
- 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 **75 %**
- Liquor-to-grist ratio **4.6 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **70 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **23 liter(s)** of strike water to **71C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **70C**
- Keep mash **0 min** at **78C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (40%)	80 %	5
Grain	Viking Pilsner malt	3 kg (60%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	55 min	13.7 %
Boil	Mosaic	40 g	10 min	11.8 %
Boil	Citra	10 g	5 min	14.2 %
Boil	Citra	50 g	2 min	14.2 %
Dry Hop	Citra	30 g	5 day(s)	14.2 %
Dry Hop	Mosaic	30 g	5 day(s)	11.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Fining	whirlflock T	1.25 g	Boil	10 min