

# West Coast IPA 15 blg chinook/mosaic/amarillo

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **58**
- SRM **6.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

## Steps

- Temp **77 C**, Time **10 min**
- Temp **62 C**, Time **60 min**

## Mash step by step

- Heat up **21.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **77C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.6 kg (49.3%)	80 %	5
Grain	Viking Munich Malt	1.6 kg (21.9%)	78 %	18
Grain	Viking Wheat Malt	0.5 kg (6.8%)	83 %	5
Grain	Viking Vienna Malt	1.6 kg (21.9%)	79 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	12.7 %
Boil	Mosaic US	25 g	15 min	11.2 %
Boil	Amarillo	25 g	15 min	9.8 %
Whirlpool	Chinook	15 g	3 min	12.7 %
Dry Hop	Mosaic US	18 g	7 day(s)	11.2 %
Dry Hop	Amarillo	26 g	7 day(s)	9.8 %
Dry Hop	Cascade PL	30 g	7 day(s)	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	12 g	Mangrove Jack's

Safale US-05	Ale	Dry	12 g	FERMENTIS
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