

West Coast IPA 2

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **48**
- SRM **10.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **10 %**
- Size with trub loss **49.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **62.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **43.8 liter(s)**
- Total mash volume **56.3 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **43.8 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **30.8 liter(s)** of **76C** water or to achieve **62.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|--------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5.5 kg (44%) | 85 % | 7 |
| Grain | Oats, Flaked | 1 kg (8%) | 80 % | 2 |
| Grain | Karmelowy Czerwony | 2 kg (16%) | 75 % | 59 |
| Grain | Viking Red Malt | 2 kg (16%) | 85 % | 35 |
| Grain | Viking Munich Malt | 2 kg (16%) | 78 % | 18 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Simcoe | 50 g | 60 min | 13.2 % |
| Boil | Simcoe | 50 g | 20 min | 13.2 % |
| Aroma (end of boil) | Citra | 50 g | 0 min | 12 % |
| Dry Hop | Citra | 100 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|-------|--------|------------------|
| FM53 Voss kveik | Ale | Slant | 20 ml | Fermentum Mobile |