

## West Coast IPA #3

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **56**
- SRM **5**
- 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 **15 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount       | Yield | EBC |
|-------|---------------------------|--------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (71.4%) | 85 %  | 7   |
| Grain | Rice, Flaked              | 2 kg (28.6%) | 70 %  | 2   |

### Hops

| Use for             | Name                   | Amount | Time   | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 40 g   | 60 min | 16.2 %     |
| Aroma (end of boil) | Talus                  | 100 g  | 0 min  | 12 %       |
| Aroma (end of boil) | Simcoe                 | 200 g  | 0 min  | 13.2 %     |

### Yeasts

| Name                          | Type | Form  | Amount | Laboratory  |
|-------------------------------|------|-------|--------|-------------|
| Wyeast - 1272 American Ale II | Ale  | Slant | 200 ml | Wyeast Labs |