

# West Coast IPA

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- Gravity **15.5 BLG**
- ABV ---
- IBU **73**
- SRM **6.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (74.1%)	85 %	7
Grain	Weyermann - Carapils	1.4 kg (25.9%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	120 g	15 min	12 %
Dry Hop	Mosaic	50 g	0 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis