

# West Coast IPA

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **70**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

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

## Mash step by step

- Heat up **18 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale zero malt	5 kg (83.3%)	75 %	5
Grain	Weyermann - Carapils	1 kg (16.7%)	75 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	30 min	11.8 %
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	16.8 %
Boil	Centennial	15 g	30 min	9.7 %
Aroma (end of boil)	Mosaic	20 g	5 min	11.8 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	35 g	5 min	16.8 %
Aroma (end of boil)	Centennial	20 g	10 min	9.7 %
Dry Hop	Mosaic	65 g	7 day(s)	11.8 %
Dry Hop	Columbus/Tomahawk/Zeus	65 g	7 day(s)	16.8 %
Dry Hop	Centennial	65 g	7 day(s)	9.7 %

## Yeasts

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