

# West Coast IPA

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- Gravity **14.3 BLG**
- ABV ---
- IBU **44**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **10.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **0 min** at **76C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt  | 2 kg (58.8%)   | 82 %  | 4   |
| Grain | Viking Pale Ale malt | 1.1 kg (32.4%) | 80 %  | 5   |
| Grain | Viking Wheat Malt    | 0.3 kg (8.8%)  | 83 %  | 5   |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Citra    | 9 g    | 20 min   | 13.7 %     |
| Boil                | Amarillo | 9 g    | 20 min   | 8.8 %      |
| Boil                | Simcoe   | 9 g    | 20 min   | 13.2 %     |
| Aroma (end of boil) | Citra    | 9 g    | 5 min    | 13.7 %     |
| Aroma (end of boil) | Amarillo | 9 g    | 5 min    | 8.8 %      |
| Aroma (end of boil) | Simcoe   | 9 g    | 5 min    | 13.2 %     |
| Whirlpool           | Citra    | 9 g    | 0 min    | 13.7 %     |
| Whirlpool           | Amarillo | 9 g    | 0 min    | 8.8 %      |
| Whirlpool           | Simcoe   | 9 g    | 0 min    | 13.2 %     |
| Dry Hop             | Citra    | 18 g   | 3 day(s) | 13.7 %     |
| Dry Hop             | Amarillo | 12 g   | 3 day(s) | 8.8 %      |

## Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| <b>Name</b> | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-------------|-------------|-------------|---------------|-------------------|
| Us-05       | Ale         | Slant       | 54.55 ml      | ---               |