

West Coast IPA

- Gravity **15.8 BLG**
- ABV ---
- IBU **82**
- SRM **13.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **540 liter(s)**
- Trub loss **10 %**
- Size with trub loss **594 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **683.1 liter(s)**

Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **504 liter(s)**
- Total mash volume **672 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **504 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **347.1 liter(s)** of **76C** water or to achieve **683.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	150 kg (89.3%)	80 %	4
Grain	Fawcett - Crystal	12 kg (7.1%)	70 %	160
Grain	Simpsons - Aromatic Malt	6 kg (3.6%)	82.5 %	49

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	950 g	60 min	15.5 %
Boil	Centennial	720 g	20 min	10.5 %
Boil	Cascade	550 g	10 min	6 %
Boil	Citra	550 g	5 min	12 %
Dry Hop	Cascade	675 g	10 day(s)	6 %
Dry Hop	Citra	675 g	10 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	6000 ml	Fermentis