

West Coast Kicks

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **26**
- SRM **6.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **62 C**, Time **75 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **19 liter(s)** of strike water to **66.2C**
- Add grains
- Keep mash **75 min** at **62C**
- Keep mash **0 min** at **76C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (78.9%)	85 %	7
Grain	Weyermann - Carapils	0.6 kg (15.8%)	78 %	4
Grain	Crystal 150	0.2 kg (5.3%)	72.8 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	5 g	60 min	13.2 %
Boil	Citra	5 g	60 min	12 %
Boil	Simcoe	5 g	30 min	13.2 %
Boil	Citra	5 g	30 min	12 %
Dry Hop	Simcoe	50 g	5 day(s)	13.2 %
Dry Hop	Citra	75 g	5 day(s)	12 %
Dry Hop	Mosaic	50 g	5 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	500 ml	Fermentis