

#143 session west coast ipa

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **57**
- SRM **3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **15 %**
- Size with trub loss **20.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	5 kg (97.1%)	80.5 %	2
Sugar	Brown Sugar, Light	0.15 kg (2.9%)	100 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	55 min	13.5 %
Boil	Chinook	50 g	10 min	13 %
Dry Hop	Chinook	50 g	5 day(s)	13 %
Dry Hop	eclipse	50 g	5 day(s)	15 %
Dry Hop	Azacca	50 g	5 day(s)	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	200 ml	---