

# Guess Who's Woke up WEST COAST IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **58**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.2 kg (73.7%)	82 %	4
Grain	Weyermann - Carapils	0.5 kg (8.8%)	78 %	4
Grain	Rice, Flaked	0.4 kg (7%)	70 %	2
Grain	Chit Malt	0.4 kg (7%)	50 %	2
Sugar	Candi Sugar, Clear	0.2 kg (3.5%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Boil	Mosaic	20 g	5 min	10 %
Boil	Nelson Sauvin	20 g	0 min	11 %
Dry Hop	Sabro	50 g	2 day(s)	15 %
Whirlpool	Mosaic	30 g	15 min	10 %
Dry Hop	Nelson Sauvin	50 g	2 day(s)	11 %
Whirlpool	Nelson Sauvin	30 g	15 min	11 %
Dry Hop	Mosaic	50 g	---	10 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	11.5 g	Fermentis