

west coast

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **73**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **31.6 liter(s)**

Steps

- Temp **63 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **24.6 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **70 min** at **63C**
- Keep mash **10 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	4 kg (53.3%)	81 %	4
Grain	Weyermann - Pale Ale Malt	2 kg (26.7%)	85 %	7
Grain	Weyermann - Carapils	0.5 kg (6.7%)	78 %	4
Grain	Abbey Malt Weyermann	0.12 kg (1.6%)	75 %	45
Grain	Rye, Flaked	0.4 kg (5.3%)	78.3 %	4
Sugar	Corn Sugar (Dextrose)	0.48 kg (6.4%)	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	50 min	12 %
Boil	Talus yc	10 g	20 min	9.3 %
Boil	Idaho 7	10 g	20 min	13.1 %
Boil	Chinook	10 g	20 min	11.5 %
Aroma (end of boil)	Talus tb	20 g	10 min	7.4 %
Aroma (end of boil)	Idaho 7	20 g	10 min	13.1 %

Aroma (end of boil)	Chinook	20 g	10 min	11.5 %
Whirlpool	Talus tb	30 g	20 min	7.4 %
Whirlpool	Idaho 7	30 g	20 min	13.1 %
Whirlpool	Chinook	30 g	20 min	11.5 %
Dry Hop	Talus yc	40 g	4 day(s)	9.3 %
Dry Hop	Idaho 7	40 g	4 day(s)	13.1 %
Dry Hop	Chinook	40 g	4 day(s)	11.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis