

West Coast Baby!

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **71**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **52.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **40.5 liter(s)**
- Total mash volume **54 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **40.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **25.8 liter(s)** of **76C** water or to achieve **52.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|--------|-----|
| Grain | Pale Malt (2 Row) US | 13.5 kg (93.1%) | 79 % | 4 |
| Sugar | Candi Sugar, Clear | 1 kg (6.9%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Citra | 50 g | 60 min | 13 % |
| Whirlpool | Citra | 150 g | 20 min | 13 % |
| Whirlpool | Mosaic | 100 g | 20 min | 11 % |
| Dry Hop | Citra | 100 g | 2 day(s) | 13 % |
| Dry Hop | Mosaic | 200 g | 2 day(s) | 10 % |
| Dry Hop | Amarillo | 100 g | 2 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 22 g | Fermentis |