

# West Coast IPA 13 BLG 34L

---

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **53**
- SRM **5.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **42.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **27 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **24.4 liter(s)** of **76C** water or to achieve **42.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	3.5 kg (38.9%)	--- %	6.5
Grain	Pilzeński	4.5 kg (50%)	--- %	4
Grain	Red Active	1 kg (11.1%)	--- %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	55 min	14.5 %
Boil	Simcoe	40 g	20 min	14.5 %
Boil	Citra	40 g	10 min	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis