

# West Coast IPA 14'Blg

- Gravity **11.7 BLG**
- ABV ---
- IBU **34**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **2500 liter(s)**
- Trub loss **5 %**
- Size with trub loss **2750 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **3300 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1800 liter(s)**
- Total mash volume **2400 liter(s)**

## Steps

- Temp **66 C**, Time **80 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **1800 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **80 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **2100 liter(s)** of **76C** water or to achieve **3300 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	250 kg (41.7%)	80 %	7
Grain	BESTMALZ - Best Pilsen	350 kg (58.3%)	80.5 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	1800 g	55 min	11.3 %
Boil	Mosaic	2000 g	10 min	12 %
Boil	Citra	3500 g	5 min	13.5 %
Boil	Mosaic	500 g	5 min	12 %
Dry Hop	Mosaic	1500 g	7 day(s)	12 %
Dry Hop	Citra	1500 g	7 day(s)	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	2000 g	Fermentis