

## West Coast IPA #18 (Dragon, Simcoe, Cascade)

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **49**
- SRM **5.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **38.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

### Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **10 min**

### Mash step by step

- Heat up **24 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **22.1 liter(s)** of **76C** water or to achieve **38.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (62.5%)	80 %	5
Grain	Viking Munich Malt	1.5 kg (18.8%)	78 %	18
Grain	Viking Wheat Malt	1.5 kg (18.8%)	83 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Dragon	50 g	60 min	7.2 %
Boil	Simcoe	25 g	20 min	13.2 %
Boil	Cascade PL	50 g	0 min	5.2 %
Whirlpool	Simcoe	25 g	30 min	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis