

## West Coast IPA 2

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **45**
- SRM **9.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **10 %**
- Size with trub loss **55 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **66 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **43.8 liter(s)**
- Total mash volume **56.3 liter(s)**

### Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **43.8 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **34.7 liter(s)** of **76C** water or to achieve **66 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5.7 kg (45.6%)	85 %	7
Grain	Oats, Flaked	0.5 kg (4%)	80 %	2
Grain	Karmelowy Czerwony	1.9 kg (15.2%)	75 %	59
Grain	Viking Red Malt	1.9 kg (15.2%)	85 %	35
Grain	Viking Munich Malt	2 kg (16%)	78 %	18
Grain	Rye, Flaked	0.5 kg (4%)	78.3 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	50 g	60 min	13.2 %
Boil	Simcoe	50 g	20 min	13.2 %
Aroma (end of boil)	Citra	75 g	0 min	12 %
Dry Hop	Citra	125 g	3 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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FM53 Voss kveik	Ale	Slant	20 ml	Fermentum Mobile
#23 Otterdal	Ale	Dry	3 g	---
#35 Wollsaeter	Ale	Dry	3 g	---
Lutra OYL-071	Ale	Dry	3 g	Omega