

West Coast IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **60**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.33 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|------|
| Grain | Viking Pilsner malt | 3.5 kg (58.3%) | 82 % | 3.85 |
| Grain | Weyermann - Pale Ale Malt | 2.5 kg (41.7%) | 85 % | 6.5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Chinook | 11 g | 55 min | 11.7 % |
| Boil | Columbus/Tomahawk/Zeus | 15 g | 55 min | 12.6 % |
| Boil | Mosaic | 45 g | 10 min | 11.6 % |
| Boil | Citra | 60 g | 5 min | 12.6 % |
| Boil | Chinook | 18 g | 1 min | 11.7 % |
| Dry Hop | Citra | 30 g | 4 day(s) | 12.6 % |
| Dry Hop | Mosaic | 30 g | 4 day(s) | 11.6 % |
| Dry Hop | Cascade | 50 g | 4 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |