

# West Coast IPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **47**
- SRM **8.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **10 %**
- Size with trub loss **49.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **62.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **42 liter(s)**
- Total mash volume **54 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 **42 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 **32.1 liter(s)** of **76C** water or to achieve **62.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	6 kg (50%)	85 %	7
Grain	Strzegom Pilzneński	2 kg (16.7%)	80 %	4
Grain	Oats, Flaked	1 kg (8.3%)	80 %	2
Grain	Karmelowy Czerwony	2 kg (16.7%)	75 %	59
Grain	Viking Red Malt	1 kg (8.3%)	85 %	35

## 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	50 g	0 min	12 %
Dry Hop	Citra	100 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	20 ml	Fermentum Mobile