

West coast ipa

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **65**
- SRM **4.7**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (92.3%) | 80 % | 5 |
| Grain | Briess - Carapils Malt | 0.5 kg (7.7%) | 74 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Magnum | 20 g | 60 min | 13.5 % |
| Boil | Mosaic | 40 g | 15 min | 10 % |
| Aroma (end of boil) | Mosaic | 30 g | 10 min | 10 % |
| Aroma (end of boil) | Galaxy | 20 g | 10 min | 15 % |
| Dry Hop | Mosaic | 30 g | 3 day(s) | 10 % |
| Dry Hop | Galaxy | 10 g | 3 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US 05 | Ale | Dry | 23 g | --- |