

## west coast ipa

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **90**
- SRM **4.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **36.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **27.6 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **25.2 liter(s)** of **76C** water or to achieve **36.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (61.5%)	80 %	5
Grain	Viking Pilsner malt	2.5 kg (30.8%)	82 %	4
Grain	Viking Wheat Malt	0.63 kg (7.7%)	83 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	57 g	60 min	15.5 %
Aroma (end of boil)	Chinook	38 g	30 min	13 %
Whirlpool	Simcoe	163 g	0 min	13.2 %
75st 20min				
Dry Hop	Cascade	63 g	3 day(s)	6 %
Dry Hop	Simcoe	63 g	3 day(s)	13.2 %
Dry Hop	Mosaic	163 g	3 day(s)	10 %