

West Coast IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **64**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen | 5 kg (82%) | 80.5 % | 4 |
| Grain | Rice, Flaked | 0.8 kg (13.1%) | 70 % | 2 |
| Sugar | sugar | 0.3 kg (4.9%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Warrior | 25 g | 40 min | 15.5 % |
| Aroma (end of boil) | Simcoe | 25 g | 15 min | 13.2 % |
| Aroma (end of boil) | Citra | 25 g | 15 min | 12 % |
| Whirlpool | Mosaic | 75 g | 0 min | 10 % |
| Dry Hop | Citra | 75 g | 5 day(s) | 12 % |
| Dry Hop | Simcoe | 75 g | 5 day(s) | 13.2 % |
| Dry Hop | Mosaic | 25 g | 5 day(s) | 10 % |
| Dry Hop | Chinook | 25 g | 5 day(s) | 13 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|--------|
| Fining | whirfloc t | 2.5 g | Boil | 15 min |