

Modern West coast ipa

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **59**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **30.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **66 C**, Time **80 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **80 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	6 kg (85.7%)	81 %	4
Grain	Weyermann - Carapils	0.5 kg (7.1%)	78 %	4
Sugar	Candi Sugar, Clear	0.5 kg (7.1%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	60 g	60 min	10 %
Whirlpool	Mosaic	20 g	30 min	10 %
Whirlpool	Mosaic cryo	5 g	30 min	10 %
Dry Hop	Mosaic	30 g	3 day(s)	10 %
Dry Hop	Nectaron	30 g	2 day(s)	10.5 %
Dry Hop	Mosaic cry	20 g	2 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
W34/70	Lager	Slant	400 ml	---