

## session west coast ipa

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **51**
- SRM **4.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **13.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.9 kg (81.2%)	80 %	7
Grain	Briess - Wheat Malt, White	0.5 kg (10.4%)	85 %	5
Grain	Cara-Pils/Dextrine	0.2 kg (4.2%)	72 %	4
Adjunct	Briess - Oat Flakes	0.2 kg (4.2%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis