

# Stigbergets West Coast IPA clone

- Gravity **15.2 BLG**
- ABV **6.69 %**
- IBU **21.8**
- SRM **6.6**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **0 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.42 liter(s)**

## Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **25.42 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	5 kg	82.5 %	9
Grain	CaraGold	0.3 kg	80 %	19
Grain	Wheat Torrified	0.3 kg	79 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	25 g	60 min	8 %
	Simcoe	50 g	0 min	13 %
Dry Hop	Citra	100 g	7 day(s)	12 %
Dry Hop	Mosaic	100 g	7 day(s)	12.25 %

## Yeasts

Name	Type	Form	Amount	Laboratory
SafAle English Ale	Ale	Dry	--- g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Calcium Chloride (CaCl2)	1 g	Mash	0 min
Water Agent	Gypsum (CaSO4)	8 g	Mash	0 min

Water Agent	Lactic Acid	3.3 g	Mash	0 min
Water Agent	Calcium Chloride (CaCl <sub>2</sub> )	0.3 g		0 min
Water Agent	Gypsum (CaSO <sub>4</sub> )	2.4 g		0 min
Water Agent	Lactic Acid	0.44 g		0 min
Water Agent	Irish Moss	4 g	Boil	10 min
Other	Sugar	350 g	Boil	5 min