

# West Coast Baby!

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **71**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **52.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **40.5 liter(s)**
- Total mash volume **54 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **40.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **25.8 liter(s)** of **76C** water or to achieve **52.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) US	13.5 kg (93.1%)	79 %	4
Sugar	Candi Sugar, Clear	1 kg (6.9%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	60 min	13 %
Whirlpool	Citra	150 g	20 min	13 %
Whirlpool	Mosaic	100 g	20 min	11 %
Dry Hop	Citra	100 g	2 day(s)	13 %
Dry Hop	Mosaic	200 g	2 day(s)	10 %
Dry Hop	Amarillo	100 g	2 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis