

West Coast IPA 14'Blg

- Gravity **11.7 BLG**
- ABV ---
- IBU **34**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **2500 liter(s)**
- Trub loss **5 %**
- Size with trub loss **2750 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **3300 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1800 liter(s)**
- Total mash volume **2400 liter(s)**

Steps

- Temp **66 C**, Time **80 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **1800 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **80 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **2100 liter(s)** of **76C** water or to achieve **3300 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | Briess - Pale Ale Malt | 250 kg (41.7%) | 80 % | 7 |
| Grain | BESTMALZ - Best Pilsen | 350 kg (58.3%) | 80.5 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Chinook | 1800 g | 55 min | 11.3 % |
| Boil | Mosaic | 2000 g | 10 min | 12 % |
| Boil | Citra | 3500 g | 5 min | 13.5 % |
| Boil | Mosaic | 500 g | 5 min | 12 % |
| Dry Hop | Mosaic | 1500 g | 7 day(s) | 12 % |
| Dry Hop | Citra | 1500 g | 7 day(s) | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 2000 g | Fermentis |