

## West Coast IPA #2 (Citra&Amarillo)

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **63**
- SRM **5.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **0 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.8 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

### Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **11.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount         | Yield  | EBC |
|-------|---------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Bestt Pale Ale | 1.6 kg (42.1%) | 80.5 % | 6   |
| Grain | BESTMALZ - Best Pilsen    | 2.2 kg (57.9%) | 80.5 % | 4   |

### Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Citra    | 15 g   | 60 min   | 13.5 %     |
| Boil    | Amarillo | 13 g   | 15 min   | 8.7 %      |
| Boil    | Amarillo | 12 g   | 10 min   | 8.7 %      |
| Boil    | Citra    | 13 g   | 5 min    | 13.5 %     |
| Boil    | Citra    | 12 g   | 1 min    | 13.5 %     |
| Dry Hop | Amarillo | 25 g   | 7 day(s) | 8.7 %      |
| Dry Hop | Citra    | 35 g   | 7 day(s) | 13.5 %     |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 100 ml | ---        |