

# West Coast IPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **92**
- SRM **4.5**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (66.7%)	80 %	5
Grain	Viking Pilsner malt	1.5 kg (33.3%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Boil	Chinook	15 g	60 min	13 %
Aroma (end of boil)	Mosaic	20 g	20 min	10 %
Aroma (end of boil)	Citra	20 g	20 min	12 %
Dry Hop	Citra	20 g	3 day(s)	12 %
Dry Hop	Mosaic	20 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis