

## West Coast IPA#2020summer

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **55**
- SRM **5.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **24.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.3 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **19.8 liter(s)** of strike water to **73.5C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount        | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (90.9%)  | 85 %  | 7   |
| Grain | Weyermann - Carapils      | 0.5 kg (9.1%) | 78 %  | 4   |

### Hops

| Use for | Name   | Amount | Time     | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil    | Mosaic | 90 g   | 15 min   | 12 %       |
| Dry Hop | Mosaic | 90 g   | 5 day(s) | 12 %       |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 250 ml | Fermentis  |