

West Coast IPA

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **48**
- SRM **6.5**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **26.3 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 7 kg (93.3%) | 85 % | 7 |
| Grain | Weyermann - Pale Wheat Malt | 0.5 kg (6.7%) | 85 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Aroma (end of boil) | Mosaic | 25 g | 15 min | 12.3 % |
| Aroma (end of boil) | Citra | 25 g | 15 min | 12.6 % |
| Aroma (end of boil) | Chinook | 25 g | 15 min | 7.2 % |
| Whirlpool | Mosaic | 25 g | 15 min | 12.3 % |
| Whirlpool | Chinook | 25 g | 15 min | 7.2 % |
| Dry Hop | Citra | 25 g | 5 day(s) | 12.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------|------|------|--------|------------|
| us - 05 | Ale | Dry | 23 g | safale |