

## west coast ipa

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **71**
- SRM **6.1**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

### Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (88.2%)  | 80 %  | 5   |
| Grain | Viking Vienna Malt   | 0.5 kg (7.4%) | 79 %  | 7   |
| Grain | Weyermann - Carared  | 0.3 kg (4.4%) | 75 %  | 45  |

### Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | Styrian Golding | 40 g   | 60 min | 3.6 %      |
| Boil    | Citra           | 15 g   | 60 min | 12 %       |
| Boil    | lunga           | 40 g   | 60 min | 11 %       |

### Yeasts

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