

West Coast IPA #3 [Cascade]

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **50**
- SRM **5.4**
- 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 **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (80%)	80 %	5
Grain	Viking Wheat Malt	1 kg (13.3%)	83 %	5
Grain	Weyermann - Carapils	0.5 kg (6.7%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	50 g	60 min	5.8 %
Boil	Cascade	50 g	25 min	5.8 %
Aroma (end of boil)	Cascade	50 g	1 min	5.8 %
Whirlpool	Cascade	50 g	15 min	5.8 %
Dry Hop	Cascade	100 g	5 day(s)	5.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP090 - San Diego Super Yeast	Ale	Liquid	1000 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min