

# West Coast IPA

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **75**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.7 kg (90%)	85 %	7
Grain	Weyermann - Carapils	0.3 kg (10%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	70 g	15 min	12 %
Dry Hop	Mosaic	30 g	7 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis