

# West Coast IPA / India Pale Lager

---

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **58**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **33.5 liter(s)**

## Mash information

- Mash efficiency **86 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.7 liter(s)**
- Total mash volume **30.2 liter(s)**

## Steps

- Temp **62 C**, Time **50 min**
- Temp **70 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **22.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **70C**
- Keep mash **1 min** at **78C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **33.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (66.1%)	81 %	3.5
Grain	Castle Pale Ale	2.5 kg (33.1%)	80 %	8
Grain	Acid Malt	0.06 kg (0.8%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	60 min	12.2 %
Boil	Mosaic	25 g	10 min	11.1 %
Boil	Cascade	25 g	10 min	5.4 %
Aroma (end of boil)	Citra	25 g	1 min	12.2 %
Aroma (end of boil)	Cascade	50 g	1 min	5.4 %
Aroma (end of boil)	Mosaic	50 g	1 min	11.1 %