

# West Coast IPA #1

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **69**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **8.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.3 liter(s)**
- Total mash volume **9.7 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **7.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **4 liter(s)** of **76C** water or to achieve **8.9 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.3 kg (94.7%) | 80 %  | 5   |
| Grain | Weyermann - Carapils | 0.13 kg (5.3%) | 78 %  | 4   |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Mosaic     | 8 g    | 60 min   | 11.8 %     |
| Boil                | Mosaic     | 22 g   | 15 min   | 11.8 %     |
| Dry Hop             | Mosaic     | 30 g   | 4 day(s) | 11.8 %     |
| Aroma (end of boil) | Centennial | 10 g   | 3 min    | 9.5 %      |
| Aroma (end of boil) | Citra      | 10 g   | 3 min    | 13.5 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 8.75 g | Fermentis  |