

West Coast IPA

The Numbers

Batch Size: 6 gallons

OG: 1.059

Efficiency: 78%

IBU: 69

Color: 5.9

The Malts

	Weight	Percent
US 2 Row Pale Malt	4.08 kg (9.0 lbs)	72.0
Maris Otter Pale Malt	0.91 kg (2.0 lbs)	16.0
Munich 10L	0.45 kg (1.0 lbs)	8.0
Cara-Pils	0.23 kg (0.5 lbs)	4.0

The Hops

	Weight	IBUs
Apollo @ first wort hop	14 g (0.5 ozs)	25.5
Apollo @ 60 minutes	14 g (0.5 ozs)	23.2
Cascade @ 10 minutes	28 g (1.0 ozs)	7.8
Simcoe @ 10 minutes	14 g (0.5 ozs)	6.0
Simcoe @ 5 minutes	28 g (1.0 ozs)	6.5
Simcoe @ flameout	28 g (1.0 ozs)	
Simcoe – 1 st dry hop	56 g (2.0 ozs)	
Denali – 1 st dry hop	28 g (1.0 ozs)	

The Yeast

White Labs WLP001 California Ale, Wyeast 1056 American Ale, or Safale US-05

The Process

Mash at 153 F (67.2 C)

Boil for 60 minutes

Ferment at 67 F (19.4 C)