

## #02 West Coast IPA

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **56**
- SRM **4.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

### Steps

- Temp **66 C**, Time **50 min**
- Temp **75 C**, Time **10 min**

### Mash step by step

- Heat up **22.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Pilznieński         | 3 kg (46.2%)  | 81 %  | 4   |
| Grain | Pale Ale Strzegom   | 3 kg (46.2%)  | 80 %  | 6   |
| Grain | Pszeniczny Strzegom | 0.5 kg (7.7%) | 75 %  | 5   |

### Hops

| Use for | Name                   | Amount | Time     | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 30 g   | 60 min   | 12 %       |
| Boil    | Columbus/Tomahawk/Zeus | 10 g   | 20 min   | 15.5 %     |
| Boil    | Citra                  | 10 g   | 20 min   | 12 %       |
| Boil    | amarillo               | 20 g   | 20 min   | 11 %       |
| Boil    | Citra                  | 10 g   | 5 min    | 12 %       |
| Dry Hop | Amarillo               | 20 g   | 4 day(s) | 9.5 %      |
| Dry Hop | Citra                  | 30 g   | 4 day(s) | 12 %       |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 11 g   | Fermentis  |

### Extras

| Type        | Name            | Amount | Use for | Time |
|-------------|-----------------|--------|---------|------|
| Water Agent | Gips piwowarski | 30 g   | Mash    | ---  |