

## #068 West Coast IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **69**
- SRM **3.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **50 min**
- Evaporation rate **8 %/h**
- Boil size **24.6 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

### Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **22 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.8 kg (87.3%)	82 %	4
Grain	BESTMALZ - Best Wheat Malt	0.5 kg (9.1%)	82 %	4
Grain	Rye, Flaked	0.2 kg (3.6%)	78.3 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	50 min	11.5 %
Aroma (end of boil)	Mosaic	25 g	10 min	12.3 %
Aroma (end of boil)	Nelson Sauvín	25 g	10 min	12.3 %
Aroma (end of boil)	Citra	25 g	10 min	13.9 %
Dry Hop	Mosaic	75 g	3 day(s)	12.3 %
Dry Hop	Nelson Sauvín	75 g	3 day(s)	12.3 %
Dry Hop	Citra	50 g	3 day(s)	13.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - BRY-97	Ale	Slant	300 ml	Danstar

## Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc T	1.25 g	Boil	10 min
Other	pożywka dla drożdży	10 g	Boil	10 min

## Notes

- Receptura - Bartosz Urbaniak (Piwowar nr 43) + modyfikacje (0,2 kg więcej pilzneńskiego), chmielenie (turn-off zamiast whirpool).  
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