

West Coast IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **75**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **13.8 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **67 C**, Time **30 min**

Mash step by step

- Heat up **10.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **67C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Pilzneński | 1.5 kg (43.4%) | 81 % | 4 |
| Grain | Viking Pale Ale malt | 0.97 kg (28%) | 80 % | 5 |
| Grain | Monachijski | 0.43 kg (12.4%) | 80 % | 16 |
| Grain | Pszeniczny | 0.46 kg (13.3%) | 85 % | 4 |
| Grain | Weyermann - Carapils | 0.1 kg (2.9%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | Marynka | 50 g | 60 min | 7.1 % |
| Whirlpool | Simcoe | 30 g | 15 min | 13.2 % |
| Dry Hop | Cascade | 40 g | 3 day(s) | 6 % |
| Dry Hop | Mosaic | 20 g | 3 day(s) | 10 % |
| Dry Hop | Rakau (NZ) | 10 g | 3 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------|-------|--------|--------|------------------|
| FM50 Kłosy Kansas | Wheat | Liquid | 500 ml | Fermentum Mobile |