

# West Coast IPA

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **50**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **13.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**

## Mash step by step

- Heat up **8.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **13.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.6 kg (55.2%)	81 %	4
Grain	Briess - Pale Ale Malt	1.2 kg (41.4%)	80 %	7
Sugar	Cukier	0.1 kg (3.4%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	10 g	60 min	7.8 %
Boil	Zythos	10 g	30 min	9.2 %
Boil	Mandarina	10 g	30 min	7.5 %
Boil	Centennial/Zythos/Mandarina	30 g	5 min	8 %
Dry Hop	Centennial/Zythos/Mandarina	30 g	3 day(s)	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S-05	Ale	Dry	6 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirfloc	2 g	Boil	5 min