

# West Coast IPA

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **66**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **15.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **1 min** at **78C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **15.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.15 kg (91.3%)	80 %	5
Sugar	Candi Sugar, Clear	0.15 kg (4.3%)	78.3 %	2
Grain	Strzegom Karmel 30	0.15 kg (4.3%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	marynka	35 g	60 min	6.5 %
Boil	Hallertau Blanc	30 g	20 min	8.9 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	fermentis

## Notes

- pędy sosny na ostatnią minute gotowania? ile?  
*Nov 20, 2019, 8:17 PM*