

west coast ipa

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **41**
- SRM **3.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (40%) | 80 % | 4 |
| Grain | Strzegom Pale Ale | 2 kg (40%) | 79 % | 6 |
| Grain | Pszeniczny | 1 kg (20%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Simcoe | 15 g | 60 min | 11.5 % |
| Aroma (end of boil) | Mosaic | 30 g | 10 min | 10.4 % |
| Aroma (end of boil) | Simcoe | 30 g | 5 min | 11.5 % |
| Aroma (end of boil) | Cascade | 30 g | 5 min | 7.1 % |
| Dry Hop | Cascade | 30 g | 3 day(s) | 7.1 % |
| Dry Hop | Mosaic | 20 g | 3 day(s) | 10.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|------|--------|--------|------------|
| wlp644 | Ale | Liquid | 50 ml | white labs |