

# West Coast Ipa

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **34**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **28 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **22.4 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **77C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	5.5 kg (85.9%)	81 %	4
Grain	Pszeniczny	0.5 kg (7.8%)	85 %	4
Grain	Weyermann - Carapils	0.4 kg (6.3%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	20 min	12 %
Boil	Simcoe	10 g	20 min	13.2 %
Boil	Amarillo	15 g	20 min	9.5 %
Boil	Citra	15 g	5 min	12 %
Boil	Simcoe	10 g	5 min	13.2 %
Boil	Amarillo	15 g	5 min	9.5 %
Aroma (end of boil)	Citra	15 g	0 min	12 %
Aroma (end of boil)	Simcoe	10 g	0 min	13.2 %
Aroma (end of boil)	Amarillo	15 g	0 min	9.5 %
Whirlpool	Citra	15 g	0 min	12 %
Whirlpool	Simcoe	10 g	0 min	13.2 %

Whirlpool	Amarillo	15 g	0 min	9.5 %
Dry Hop	Citra	30 g	4 day(s)	12 %
Dry Hop	Simcoe	25 g	4 day(s)	13.2 %
Dry Hop	Amarillo	30 g	4 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	whirflock	1 g	Boil	10 min
Water Agent	kwas fosforowy	1 g	Mash	1 min
Water Agent	kwask I-askorbinowy	4 g	Bottling	---