

# West Coast IPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **45**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **55 liter(s)**
- Trub loss **5 %**
- Size with trub loss **57.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **69.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **49.5 liter(s)**
- Total mash volume **66 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **49.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **36.6 liter(s)** of **76C** water or to achieve **69.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	15 kg (90.9%)	80 %	5
Grain	Pszeniczny	1.5 kg (9.1%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	50 g	30 min	13.1 %
Boil	Equinox	100 g	15 min	13.1 %
Dry Hop	Mosaic	150 g	5 day(s)	10 %
Dry Hop	Equinox	50 g	5 day(s)	13.1 %
Boil	Crystal	100 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis