

# West Coast IPA

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- Gravity **15.4 BLG**
- ABV ---
- IBU **73**
- SRM **8.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsneński	1 kg (16.1%)	85 %	7
Grain	Płatki owsiane	0.2 kg (3.2%)	70 %	4
Grain	Viking - wędzony gruszą	5 kg (80.6%)	82 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	12 %
Boil	Mosaic	10 g	30 min	12 %
Boil	Mosaic	10 g	5 min	12 %
Boil	Topaz	20 g	60 min	12 %
Boil	Topaz	10 g	30 min	12 %
Boil	Topaz	10 g	5 min	12 %
Dry Hop	Mosaic	50 g	7 day(s)	12 %
Dry Hop	Topaz	50 g	7 day(s)	12 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's