

# West Coast IPA 2023

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **64**
- SRM **3.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **10 %**
- Size with trub loss **57.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **66 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **47.2 liter(s)**
- Total mash volume **59 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **47.2 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **30.6 liter(s)** of **76C** water or to achieve **66 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (42.4%)	80 %	5
Grain	Oats, Flaked	1 kg (8.5%)	80 %	2
Grain	Strzegom Pilzneński	1.5 kg (12.7%)	80 %	4
Grain	Weyermann - Carapils	1.3 kg (11%)	78 %	4
Grain	Weyermann pszeniczny jasny	0.5 kg (4.2%)	80 %	6
Grain	Rye, Flaked	1 kg (8.5%)	78.3 %	4
Grain	Weyermann pszeniczny ciemny	0.5 kg (4.2%)	80 %	18
Grain	płatki jęczmienne	1 kg (8.5%)	60 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	90 g	60 min	10 %
Boil	Marynka	90 g	20 min	10 %
Aroma (end of boil)	X09326	120 g	0 min	4.8 %
Dry Hop	X09326	150 g	3 day(s)	4.8 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM53 Voss kveik	Ale	Dry	3 g	Fermentum Mobile
#23 Otterdal	Ale	Dry	3 g	---
#35 Wollsaeter	Ale	Dry	3 g	---
Lutra OYL-071	Ale	Dry	3 g	Omega