

# West Coast IPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **64**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **40 min**
- Evaporation rate **5 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **1 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **66C**
- Keep mash **1 min** at **72C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.6 kg (83.6%)	81 %	4
Grain	Rice, Flaked	0.8 kg (11.9%)	70 %	2
Grain	Weyermann - Carapils	0.3 kg (4.5%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	60 g	40 min	11 %
Whirlpool	Simcoe	30 g	15 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP041 - Pacific Ale Yeast	Ale	Slant	200 ml	White Labs