

West Coast IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **62**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **21.2 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4.4 kg (74.6%) | 85 % | 6 |
| Grain | Weyermann pszeniczny jasny | 0.5 kg (8.5%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (16.9%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Dry Hop | Cascade | 50 g | 4 day(s) | 5.3 % |
| Dry Hop | Mosaic | 50 g | 4 day(s) | 12.1 % |
| Boil | Marynka | 60 g | 60 min | 10 % |
| Boil | Marynka | 30 g | 20 min | 10 % |
| Aroma (end of boil) | Cascade | 30 g | 0 min | 5.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|------|
| Water Agent | Gips piwowarski | 22 g | Mash | --- |