

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	---