

# West Coast IPA

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **56**
- SRM **3.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **18.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Weyermann	3.5 kg (79.5%)	80.5 %	2.5
Grain	Płatki ryżowe	0.5 kg (11.4%)	--- %	3
Sugar	cukier	0.4 kg (9.1%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	6 g	50 min	13.2 %
Boil	Idaho 7	6 g	50 min	12.7 %
Aroma (end of boil)	Falconer's Flight	10 g	15 min	10.5 %
Aroma (end of boil)	Idaho 7	10 g	15 min	12.7 %
Aroma (end of boil)	Simcoe	10 g	15 min	13.2 %
Whirlpool	Simcoe	10 g	20 min	13.2 %
Whirlpool	Falconer's Flight	10 g	20 min	10.5 %
Whirlpool	Idaho 7	10 g	20 min	12.7 %
Dry Hop	Simcoe	24 g	3 day(s)	13.2 %
Dry Hop	Idaho 7	24 g	3 day(s)	12.7 %
Dry Hop	Falconer's Flight	30 g	3 day(s)	10.5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	5 g	Mash	60 min