

west coast ipa

- Gravity **14.5 BLG**
- ABV ---
- IBU **92**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|---------------|-------|-----|
| Grain | Pilznieński | 5 kg (90.9%) | 81 % | 4 |
| Grain | Pszeniczny | 0.5 kg (9.1%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Mosaic | 30 g | 50 min | 12.4 % |
| Boil | Mosaic | 20 g | 20 min | 12.4 % |
| Boil | Cascade | 50 g | 15 min | 6.8 % |
| Boil | Mosaic | 20 g | 10 min | 12.4 % |
| Aroma (end of boil) | Citra | 20 g | 10 min | 13.5 % |
| Dry Hop | Mosaic | 30 g | 7 day(s) | 12.4 % |
| Dry Hop | Citra | 30 g | 7 day(s) | 13.5 % |
| Dry Hop | Cascade | 50 g | 7 day(s) | 6.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 150 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 10 g | Boil | 15 min |