

West coast IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **54**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **23.1 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński | 6 kg (90.9%) | 81 % | 4 |
| Grain | Chit Malt | 0.3 kg (4.5%) | 50 % | 2 |
| Grain | Bestmalz Carmel Pils | 0.3 kg (4.5%) | 75 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Simcoe | 15 g | 60 min | 13.2 % |
| Boil | Simcoe | 20 g | 20 min | 13.2 % |
| Boil | Mosaic | 20 g | 5 min | 10 % |
| Boil | Cascade | 20 g | 5 min | 6 % |
| Whirlpool | Mosaic | 30 g | 20 min | 10 % |
| Whirlpool | Cascade | 30 g | 20 min | 6 % |
| Dry Hop | Cascade | 50 g | 4 day(s) | 6 % |
| Dry Hop | Mosaic | 50 g | 4 day(s) | 10 % |

Yeasts

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