

# West Coast IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **54**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	4.2 kg (77.8%)	81 %	4
Grain	Strzegom Wiedeński	0.5 kg (9.3%)	79 %	10
Grain	Rice, Flaked	0.5 kg (9.3%)	70 %	2
Sugar	Candi Sugar, Clear	0.2 kg (3.7%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Simcoe	10 g	5 min	13.2 %
Boil	Simcoe	10 g	60 min	13.2 %
Boil	simcoe	30 g	15 min	12 %
Whirlpool	Citra	50 g	15 min	12 %

## Yeasts

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

## Notes

- whifloc na 5 minut gotowania  
woda do zacierania 16 l - kwas mlekowy 1,6 ml , gips 2g  
woda do wysładzania 12 l - 3,7 ml

cukier na ostatnie 5 minut gotowania  
*Feb 7, 2024, 2:07 PM*