

## west coast ipa

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **77**
- SRM **4.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

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

### Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (80%)	82 %	4
Grain	Pszeniczny	0.5 kg (10%)	85 %	4
Grain	Rice, Flaked	0.5 kg (10%)	70 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Chinook	40 g	60 min	13 %
First Wort	Chinook	30 g	30 min	13 %
Whirlpool	Talus	50 g	30 min	8.2 %
Whirlpool	Elani	50 g	30 min	5.7 %
Dry Hop	Chinook	90 g	4 day(s)	13 %
Dry Hop	Talus	50 g	4 day(s)	8.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis