

West Coast IPA

- Gravity **15.4 BLG**
- ABV ---
- IBU **77**
- SRM **9.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (86.2%) | 79 % | 6 |
| Grain | Bestmalz Carmel Pils | 0.4 kg (6.9%) | 75 % | 5 |
| Grain | Carawheat (GR) | 0.4 kg (6.9%) | 68 % | 79 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | Nugget | 50 g | 55 min | 13 % |
| Boil | Mosaic | 16 g | 15 min | 10 % |
| Whirlpool | Mosaic | 42 g | 50 min | 10 % |
| Dry Hop | Mosaic | 42 g | 3 day(s) | 10 % |

Yeasts

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