

WEST COAST IPA # 5

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **71**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **29.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **27.7 liter(s)**
- Total mash volume **35.6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **75 C**, Time **1 min**

Mash step by step

- Heat up **27.7 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **75C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris OtterLow Colour	7.5 kg (94.9%)	81 %	4
Grain	Viking Wheat Malt	0.4 kg (5.1%)	83 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	13 %
Boil	Mosaic	60 g	2 min	10 %
Boil	Nelson Sauvín	60 g	2 min	11 %
Boil	Simcoe	60 g	2 min	13.2 %
Boil	Citra	60 g	2 min	12 %
Dry Hop	Mosaic	40 g	2 day(s)	10 %
Dry Hop	Nelson Sauvín	40 g	2 day(s)	11 %
Dry Hop	Simcoe	40 g	2 day(s)	13.2 %
Dry Hop	Citra	40 g	2 day(s)	12 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Fining	Wirflfloc-T	1 g	Boil	10 min
Water Agent	Sól Epsom	1 g	Mash	60 min
Water Agent	Gips Piwowarski	4 g	Mash	60 min