

# West Coast IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **61**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **30.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **66 C**, Time **50 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	3 kg (54.5%)	81 %	4
Grain	Pale Ale Strzegom	2 kg (36.4%)	80 %	6
Grain	Pszeniczny Strzegom	0.5 kg (9.1%)	75 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	12 %
Boil	Chinook	50 g	15 min	13 %
Whirlpool	Citra	30 g	0 min	12 %
W trakcie chłodzenia				
Whirlpool	Chinook	20 g	0 min	13 %
W trakcie chłodzenia				
Dry Hop	Chinook	20 g	3 day(s)	13 %
Dry Hop	Sorachi Ace	50 g	3 day(s)	12 %
Dry Hop	Summit	50 g	3 day(s)	17 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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US-05	Ale	Dry	22 g	Fermentis
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### Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	10 g	Mash	60 min

### Notes

- można BLG w następnej wersji podnieść  
*Nov 12, 2017, 8:52 PM*
- i więcej chmielu na whirlpool (+50g?)  
i więcej na zimno +80-100g?  
*Feb 15, 2018, 2:16 PM*