

# West Coast IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **58**
- SRM **9.2**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **21.3 liter(s)**

## Steps

- Temp **64 C**, Time **55 min**
- Temp **72 C**, Time **5 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.6 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **55 min** at **64C**
- Keep mash **5 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.2 kg (67.7%)	82 %	5
Grain	Viking Pale Ale malt	1.5 kg (31.7%)	80 %	7
Grain	Strzegom Barwiący	0.03 kg (0.6%)	68 %	1500

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	10 g	20 min	14.5 %
Boil	Simcoe	20 g	20 min	13.3 %
Boil	Equinox	15 g	5 min	14.5 %
Boil	Simcoe	20 g	5 min	13.3 %
Aroma (end of boil)	Equinox	15 g	5 min	14.5 %
Aroma (end of boil)	Simcoe	15 g	5 min	13.3 %
Whirlpool	Equinox	20 g	0 min	14.5 %
dodajemy gdy temp. < 80 stopni 20 minut				
Whirlpool	Simcoe	20 g	0 min	13.3 %
dodajemy gdy temp. < 80 stopni 20 minut				

Dry Hop	Equinox	30 g	4 day(s)	14.5 %
Dry Hop	Simcoe	30 g	4 day(s)	13.3 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	10 min