

# West Coast IPA

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **60**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **75C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Pale Ale Strzegom   | 4 kg (61.5%)  | 80 %  | 6   |
| Grain | Pilzneński          | 2 kg (30.8%)  | 81 %  | 4   |
| Grain | Pszeniczny Strzegom | 0.5 kg (7.7%) | 75 %  | 5   |

## Hops

| Use for   | Name                   | Amount | Time     | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil      | Columbus/Tomahawk/Zeus | 30 g   | 60 min   | 12 %       |
| Boil      | Summit                 | 30 g   | 5 min    | 17 %       |
| Boil      | Citra                  | 30 g   | 3 min    | 12 %       |
| Whirlpool | Equinox                | 20 g   | 15 min   | 13.1 %     |
| Whirlpool | Citra                  | 30 g   | 15 min   | 12 %       |
| Dry Hop   | Amarillo               | 100 g  | 3 day(s) | 9.5 %      |
| Dry Hop   | Citra                  | 50 g   | 3 day(s) | 12 %       |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 11 g   | Fermentis  |