

# West Coast IPA

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- Gravity **14.5 BLG**
- ABV ---
- IBU **84**
- SRM **6.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount        | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (90.9%)  | 85 %  | 7   |
| Grain | Weyermann - Carapils      | 0.5 kg (9.1%) | 78 %  | 4   |

## Hops

| Use for   | Name      | Amount | Time     | Alpha acid |
|-----------|-----------|--------|----------|------------|
| Boil      | Mosaic    | 5 g    | 60 min   | 11.7 %     |
| Boil      | Mosaic    | 60 g   | 15 min   | 11.7 %     |
| Boil      | El Dorado | 60 g   | 15 min   | 14.2 %     |
| Whirlpool | Mosaic    | 35 g   | 30 min   | 11.7 %     |
| Whirlpool | El Dorado | 40 g   | 30 min   | 14.2 %     |
| Dry Hop   | Mosaic    | 50 g   | 3 day(s) | 11.7 %     |

## Yeasts

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

## Notes

- Chmiel na whirlpool po schłodzeniu brzeczki do 75 st C. Na ten czas wstrzymanie chłodzenia.

May 8, 2016, 8:52 PM