

# West Coast IPA

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **60**
- SRM **5.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **77.5 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **21.7 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	5.5 kg (88.7%)	80.5 %	6
Grain	Pszeniczny	0.5 kg (8.1%)	85 %	4
Grain	Abbey Castle	0.2 kg (3.2%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13.3 %
Boil	Chinook	20 g	10 min	13.3 %
Boil	Chinook	25 g	5 min	13.3 %
Boil	Sabro	30 g	5 min	15 %
Aroma (end of boil)	Sabro	20 g	0 min	15 %
Aroma (end of boil)	Citra	40 g	0 min	12.5 %
Dry Hop	Sabro	50 g	4 day(s)	15 %
Dry Hop	Citra	60 g	4 day(s)	12.5 %

## Yeasts

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