

# west coast ipa homebrewing

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **63**
- SRM **5**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **4 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (54.8%)	80 %	5
Grain	Strzegom Pilznieński	1.4 kg (38.4%)	80 %	4
Grain	Pszeniczny	0.25 kg (6.8%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Aroma (end of boil)	Chinook	15 g	1 min	13 %
Whirlpool	Simcoe	25 g	20 min	13.2 %
Dry Hop	Simcoe	25 g	3 day(s)	13.2 %
Dry Hop	Cascade	25 g	3 day(s)	6 %
Dry Hop	Mosaic	25 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis