

# West Coast IPA kurde faja

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **56**
- SRM **5.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **32.3 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.2 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.6 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (90.1%)   | 85 %  | 7   |
| Grain | Pszeniczny                | 0.3 kg (5.4%)  | 85 %  | 5   |
| Grain | Carahell                  | 0.25 kg (4.5%) | 77 %  | 26  |

## Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 15 g   | 60 min   | 14.8 %     |
| Boil                | Columbus/Tomahawk/Zeus | 15 g   | 20 min   | 14.8 %     |
| Boil                | Citra                  | 15 g   | 20 min   | 13.9 %     |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 15 g   | 5 min    | 14.8 %     |
| Aroma (end of boil) | Citra                  | 15 g   | 5 min    | 13.9 %     |
| Whirlpool           | Citra                  | 20 g   | 20 min   | 13.9 %     |
| Dry Hop             | Citra                  | 20 g   | 3 day(s) | 13.9 %     |
| Dry Hop             | Simcoe                 | 20 g   | 3 day(s) | 13 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                      |     |       |        |         |
|----------------------|-----|-------|--------|---------|
| Danstar - Nottingham | Ale | Slant | 120 ml | Danstar |
|----------------------|-----|-------|--------|---------|

### Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech Irlandzki | 5 g    | Boil    | 15 min |