

West Coast IPA MC

- Gravity **15.4 BLG**
- ABV ---
- IBU **74**
- SRM **6.7**
- Style **American IPA**

Batch size

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

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio --- **liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **-10.4 liter(s)** of **76C** water

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------|-------|-----|
| Grain | Pale Ale Strzegom | 4 kg | 80 % | 6 |
| Grain | Pszeniczny Strzegom | 0.6 kg | 75 % | 5 |
| Grain | Wiedeński Strzegom | 1 kg | 80 % | 12 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Dry Hop | Cascade | 50 g | 4 day(s) | 5.3 % |
| Dry Hop | Mosaic | 50 g | 4 day(s) | 12.1 % |
| Boil | lunga | 60 g | 60 min | 11 % |
| Boil | lunga | 20 g | 20 min | 11 % |
| Aroma (end of boil) | Cascade | 20 g | 0 min | 5.3 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|---------|---------|------|
| Water Agent | Gips piwowarski | 20.13 g | Mash | --- |