

West Coast IPA v2

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **70**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **10 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **30.4 liter(s)**
- Total mash volume **39.1 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **30.4 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **35.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Pilznieński | 5 kg (57.5%) | 81 % | 4 |
| Grain | Pale Ale Strzegom | 2 kg (23%) | 80 % | 6 |
| Grain | Pszeniczny Strzegom | 1 kg (11.5%) | 75 % | 5 |
| Grain | Płatki owsiane | 0.35 kg (4%) | 60 % | 3 |
| Grain | Płatki pszeniczne | 0.35 kg (4%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 50 g | 60 min | 12 % |
| Boil | lunga | 50 g | 30 min | 11 % |
| Dry Hop | Sorachi Ace | 50 g | 3 day(s) | 12 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 12 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------------|-----------------|------|------|-----|
| Water Agent | Gips piwowarski | 27 g | Mash | --- |
|-------------|-----------------|------|------|-----|