

# West Coast IPA v3

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **55**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.4 liter(s)**
- Total mash volume **32.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **25.4 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (69%)	81 %	4
Grain	Pszeniczny Strzegom	1 kg (13.8%)	75 %	5
Grain	Abbey Malt Weyermann	0.25 kg (3.4%)	75 %	45
Grain	Strzegom Pale Ale	1 kg (13.8%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	12.1 %
Aroma (end of boil)	Centennial	10 g	5 min	10.5 %
Aroma (end of boil)	Amarillo	10 g	5 min	9.5 %
Aroma (end of boil)	Chinook	10 g	5 min	13 %
Whirlpool	Centennial	15 g	0 min	10.5 %
Whirlpool	Amarillo	15 g	0 min	9.5 %
Whirlpool	Chinook	15 g	0 min	13 %
Dry Hop	Centennial	25 g	3 day(s)	10.5 %
Dry Hop	Amarillo	25 g	3 day(s)	9.5 %
Dry Hop	Chinook	25 g	3 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - Bry97	Ale	Dry	11 g	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas fosforowy 75% do pH 5.4	12.36 g	Mash	0 min
Water Agent	Kwas fosforowy do wysładzania woda pH 5.9	4.87 g	Mash	0 min
Water Agent	Gips piwowarski	7.6 g	Mash	0 min
Water Agent	Sól epsom	6.5 g	Mash	0 min
Water Agent	NaCl	2.6 g	Mash	0 min
Fining	Whirlfloc t	0.5 g	Boil	5 min