

## West Coast IPA v5

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **64.5**
- SRM **12.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **0 %**
- Size with trub loss **14 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **16.25 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.56 liter(s)**
- Total mash volume **14.08 liter(s)**

### Steps

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

### Mash step by step

- Heat up **10.56 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **16.25 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Strzegom	1.2 kg	80 %	30
Grain	Pilsner (Weyermann)	1.2 kg	82.23 %	7
Grain	Viking Vienna Malt	0.8 kg	79.5 %	21
Grain	Pszeniczny Strzegom	0.32 kg	75 %	25

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	30 min	12 %
Boil	Citra	30 g	5 min	12 %
Boil	Mosaic	30 g	5 min	12.1 %
Boil	Amarillo	30 g	1 min	9.2 %
	Amarillo	20 g	20 min	9.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Amerykański sen	Ale	Liquid	ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
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Water Agent	Siarczan Magnezu (MgSO4)	8.58 g	Mash	60 min
Water Agent	Gips (Calcium Sulfate)	3.77 g	Mash	60 min
Water Agent	Phosphoric Acid 85%	3 g	Mash	60 min
Water Agent	Sól	0.46 g	Mash	60 min