West Coast IPA

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **116**
- SRM **5.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **27 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **66 C**, Time **20 min**
- Temp **73 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **66C**
- Keep mash **10 min** at **73C**
- Keep mash **5 min** at **76C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg *(66.7%)*	80 %	4
Grain	Strzegom Pale Ale	2 kg *(26.7%)*	79 %	6
Grain	Strzegom Pszeniczny	0.5 kg *(6.7%)*	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	50 g	70 min	10.9 %
Boil	Chinook	50 g	30 min	12.4 %
Boil	Citra	50 g	10 min	12 %
Dry Hop	Citra	50 g	7 day(s)	12 %
Boil	Mosaic	20 g	10 min	10 %

Yeasts

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