

# WEST COAST IPA VII

---

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **64**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **32.9 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **3 min**

## Mash step by step

- Heat up **25.6 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **3 min** at **76C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	6.5 kg (89%)	80 %	4
Grain	Rice, Flaked	0.8 kg (11%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	45 min	13 %
Boil	Nectaron	50 g	3 min	10.5 %
Boil	Nelson Sauvín	50 g	3 min	11 %
Aroma (end of boil)	Mosaic	50 g	0 min	10 %
Aroma (end of boil)	Nelson Sauvín	50 g	0 min	11 %
Whirlpool	Idaho 7	50 g	0 min	12.7 %
74 C 15 min				
Dry Hop	Nectaron	50 g	---	10.5 %
Dry Hop	Simcoe	50 g	---	13.2 %
Dry Hop	Cryo Idaho 7	25 g	---	12.7 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Slant	350 ml	Fermentis

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Fining	Whirlflock	1 g	Boil	10 min
Water Agent	Gips Piwowarski	4 g	Mash	60 min
Water Agent	Witamina C	4 g	Bottling	---