

West Coast IPA

- Gravity **16.4 BLG**
- ABV ---
- IBU **88**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30.8 liter(s)**

Steps

- Temp **65 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Heidelberg	4 kg (58.4%)	80.5 %	2.5
Grain	Simpsons - Maris Otter	2 kg (29.2%)	80.3 %	6
Grain	Briess - Carapils Malt	0.25 kg (3.6%)	75 %	5
Grain	BESTMALZ - Best Heidelberg Wheat Malt	0.4 kg (5.8%)	82 %	3
Grain	Acid Malt	0.2 kg (2.9%)	58.7 %	4.5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	35 g	60 min	12.5 %
Boil	Centennial	30 g	30 min	8.5 %
Boil	Cascade	30 g	30 min	7.7 %
Boil	Centennial	20 g	10 min	8.5 %
Boil	Cascade	20 g	10 min	7.7 %
Boil	Citra	20 g	10 min	13.5 %
Dry Hop	Citra	30 g	5 day(s)	13.5 %
Dry Hop	Cascade	100 g	5 day(s)	8.6 %

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	2.5 g	Mash	75 min
Fining	Mech Irlandzki	6 g	Boil	15 min