

WEST COAST IPA # 3

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **60**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **26.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **28.1 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **1 min** at **78C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **26.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (61.4%)	82 %	4
Grain	Weyermann - Pilsner Malt	2 kg (30.7%)	81 %	5
Grain	Viking Wheat Malt	0.25 kg (3.8%)	83 %	5
Sugar	Glukoza	0.26 kg (4%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	30 g	60 min	15.5 %
Boil	Nelson Sauvignon	25 g	5 min	11 %
Boil	Nelson Sauvignon	75 g	1 min	11 %
Boil	Simcoe	75 g	1 min	13.2 %
Boil	Sabro	75 g	1 min	15 %
Dry Hop	Nelson Sauvignon	100 g	2 day(s)	11 %
Dry Hop	Simcoe	25 g	2 day(s)	13.2 %
Dry Hop	Sabro	25 g	2 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Slant	200 ml	Fermentis
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Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	1 g	Boil	10 min
Water Agent	Sól Epsom	2 g	Mash	60 min
Water Agent	Gips Piwowarski	3 g	Mash	60 min