

#015 West Coast IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **88**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **95 min**
- Evaporation rate **10 %/h**
- Boil size **33.4 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **33.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6.4 kg (88.9%)	80 %	4
Grain	Weyermann - Carapils	0.1 kg (1.4%)	78 %	4
Grain	Słód owsiany Fawcett	0.2 kg (2.8%)	61 %	5
Sugar	cukier	0.5 kg (6.9%)	100 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	95 min	13 %
Boil	Columbus/Tomahawk/Zeus	35 g	95 min	15.5 %
Boil	Centennial	30 g	10 min	10.5 %
Boil	Cascade	35 g	10 min	6 %
Boil	Citra	20 g	5 min	12 %
Whirlpool	Citra	25 g	20 min	12 %
Dry Hop	Cascade	15 g	3 day(s)	6 %
Dry Hop	Citra	100 g	3 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Slant	300 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc T	1.25 g	Boil	15 min