

## #7 West Coast IPA alepiwo - mod

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **50**
- SRM **5.2**
- Style **White 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 **10 %/h**
- Boil size **25.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

### Steps

- Temp **66.7 C**, Time **60 min**
- Temp **75.6 C**, Time **10 min**

### Mash step by step

- Heat up **19.3 liter(s)** of strike water to **73.4C**
- Add grains
- Keep mash **60 min** at **66.7C**
- Keep mash **10 min** at **75.6C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.8 kg (87.3%)	79 %	6
Grain	Strzegom Monachijski typ I	0.5 kg (9.1%)	79 %	16
Grain	Pszeniczny	0.2 kg (3.6%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Boil	Simcoe	25 g	20 min	13.2 %
Boil	Citra	10 g	10 min	12 %
Aroma (end of boil)	Citra	40 g	0 min	12 %
Dry Hop	Simcoe	25 g	3 day(s)	13.2 %
Dry Hop	Centennial	50 g	3 day(s)	10.5 %

### Yeasts

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