

# Dawid West Coast IPA

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **33**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.75 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **38 liter(s)**

## Steps

- Temp **70 C**, Time **90 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **76.7C**
- Add grains
- Keep mash **90 min** at **70C**
- Keep mash **5 min** at **77C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (62.5%)	80 %	4
Grain	Słód pszeniczny Bestmalz	1 kg (12.5%)	82 %	5
Grain	Słód owsiany Fawcett	1 kg (12.5%)	61 %	5
Grain	Płatki owsiane	0.5 kg (6.3%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (6.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	17 min	13 %
Whirlpool	Equinox	50 g	1 min	13.1 %
Whirlpool	Mosaic	50 g	1 min	10 %
Whirlpool	Citra	50 g	1 min	12 %
Dry Hop	Mosaic	50 g	5 day(s)	10 %
Dry Hop	Citra	50 g	5 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	21 g	---
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