

## P.31 - West Coast IPA

---

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **80**
- SRM **4.8**
- 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 **11 %/h**
- Boil size **30.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **63 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **1 min** at **76C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **30.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	4 kg (56.7%)	85 %	7
Grain	Pilzneński	2 kg (28.4%)	81 %	4
Adjunct	Chleb pszenny	0.7 kg (9.9%)	81 %	3
Sugar	Cukier	0.35 kg (5%)	78.3 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	40 g	60 min	13.8 %
Boil	Chinook	35 g	5 min	10.6 %
Whirlpool	Chinook	50 g	10 min	10.6 %
Dry Hop	Citra	100 g	3 day(s)	13.4 %
Dry Hop	Chinook	50 g	3 day(s)	10.6 %
Dry Hop	Amarillo	50 g	3 day(s)	9.9 %
First Wort	Equinox	10 g	30 min	13.8 %
First Wort	Chinook	15 g	30 min	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

Danstar - BRY-97	Ale	Dry	22 g	Danstar
------------------	-----	-----	------	---------

### Extras

Type	Name	Amount	Use for	Time
Spice	Skórka cytryny	40 g	Boil	1 min