

West Coast India Pale Ale

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **44**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **40 min** at **66C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (42.9%)	81 %	4
Grain	Viking Pale Ale malt	3 kg (42.9%)	80 %	5
Grain	Pszeniczny	1 kg (14.3%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	15 g	20 min	14 %
Boil	Amarillo	15 g	20 min	9.5 %
Boil	Cascade	20 g	5 min	6 %
Boil	Mosaic	30 g	5 min	10 %
Aroma (end of boil)	Citra	25 g	5 min	12 %
Aroma (end of boil)	Mosaic	25 g	5 min	10 %
Whirlpool	Citra	20 g	10 min	12 %
Whirlpool	Mosaic	20 g	10 min	10 %
Dry Hop	Citra	25 g	3 day(s)	12 %
Dry Hop	Mosaic	25 g	3 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Dry	11 g	---