

West Coast IPA 002

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **55**
- SRM **4.2**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **5 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **5 min** at **72C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 5.5 kg (84.6%) | 80 % | 4 |
| Grain | Słód pszeniczny Bestmalz | 1 kg (15.4%) | 82 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|-----------|------------|
| Boil | Mosaic | 50 g | 60 min | 10 % |
| Aroma (end of boil) | Mosaic | 20 g | 15 min | 10 % |
| Dry Hop | Cascade | 25 g | 10 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11.5 g | --- |