

West Coast IPA 01

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **73**
- SRM **5.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **33.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **26.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **78C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|---------------|-------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 4 kg (53.3%) | 80 % | 4 |
| Grain | Weyermann - Pale Ale Malt | 3 kg (40%) | 85 % | 7 |
| Grain | Weyermann pszeniczny jasny | 0.5 kg (6.7%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 20 g | 60 min | 15.5 % |
| Boil | Chinook | 30 g | 60 min | 13 % |
| Boil | Simcoe | 10 g | 10 min | 13.2 % |
| Boil | Citra | 10 g | 10 min | 12 % |
| Boil | Cascade | 10 g | 10 min | 6 % |
| Boil | Simcoe | 10 g | 5 min | 13.2 % |
| Boil | Citra | 10 g | 5 min | 12 % |
| Boil | Cascade | 10 g | 5 min | 6 % |
| Dry Hop | Simcoe | 10 g | 7 day(s) | 13.2 % |
| Dry Hop | Citra | 10 g | 7 day(s) | 12 % |

| | | | | |
|---------|---------|------|----------|--------|
| Dry Hop | Cascade | 10 g | 7 day(s) | 6 % |
| Dry Hop | Simcoe | 20 g | 3 day(s) | 13.2 % |
| Dry Hop | Citra | 20 g | 3 day(s) | 12 % |
| Dry Hop | Cascade | 20 g | 3 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |