

West Coast IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **77**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.33 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **62 C**, Time **80 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **68.3C**
- Add grains
- Keep mash **80 min** at **62C**
- Keep mash **5 min** at **78C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.5 kg (56.5%) | 80 % | 4 |
| Grain | Viking Pale Ale malt | 2.5 kg (40.3%) | 80 % | 5 |
| Adjunct | Pszenica niestodowana | 0.2 kg (3.2%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Centennial | 10 g | 20 min | 8.5 % |
| Boil | Simcoe | 10 g | 20 min | 11.4 % |
| Boil | Citra | 10 g | 20 min | 13.5 % |
| Boil | Amarillo | 10 g | 20 min | 8.9 % |
| Boil | Centennial | 10 g | 15 min | 8.5 % |
| Boil | Simcoe | 10 g | 15 min | 11.4 % |
| Boil | Citra | 10 g | 15 min | 13.5 % |
| Boil | Amarillo | 10 g | 15 min | 8.9 % |
| Boil | Centennial | 10 g | 10 min | 8.5 % |
| Boil | Simcoe | 10 g | 10 min | 11.4 % |
| Boil | Citra | 10 g | 10 min | 13.5 % |

| | | | | |
|-----------|------------|------|----------|--------|
| Boil | Amarillo | 10 g | 10 min | 8.9 % |
| Boil | Centennial | 10 g | 5 min | 8.5 % |
| Boil | Simcoe | 10 g | 5 min | 11.4 % |
| Boil | Citra | 10 g | 5 min | 13.5 % |
| Boil | Amarillo | 10 g | 5 min | 8.9 % |
| Boil | Centennial | 10 g | 0 min | 8.5 % |
| Boil | Simcoe | 10 g | 0 min | 11.4 % |
| Boil | Citra | 10 g | 0 min | 13.5 % |
| Boil | Amarillo | 10 g | 0 min | 8.9 % |
| Whirlpool | Centennial | 10 g | 15 min | 8.5 % |
| Whirlpool | Simcoe | 10 g | 15 min | 11.4 % |
| Whirlpool | Citra | 10 g | 15 min | 13.5 % |
| Whirlpool | Amarillo | 10 g | 15 min | 8.9 % |
| Dry Hop | Centennial | 15 g | 4 day(s) | 8.5 % |
| Dry Hop | Simcoe | 15 g | 4 day(s) | 11.4 % |
| Dry Hop | Citra | 15 g | 4 day(s) | 13.5 % |
| Dry Hop | Amarillo | 15 g | 4 day(s) | 8.9 % |
| Dry Hop | Centennial | 15 g | 2 day(s) | 8.5 % |
| Dry Hop | Simcoe | 15 g | 2 day(s) | 11.4 % |
| Dry Hop | Citra | 15 g | 2 day(s) | 13.5 % |
| Dry Hop | Amarillo | 15 g | 2 day(s) | 8.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|-------|--------|------------|
| Fermentis US-05 | Ale | Slant | 200 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech Irlandzki | 4 g | Boil | 15 min |