

West Coast IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **70**
- SRM **5.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------|--------------|-------|-----|
| Grain | Castle Pale Ale | 4 kg (57.1%) | 80 % | 8 |
| Grain | Castle Pilsen | 3 kg (42.9%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | Citra | 50 g | 30 min | 13.5 % |
| Boil | Centennial | 50 g | 5 min | 9.5 % |
| Boil | Amarillo | 50 g | 5 min | 8.8 % |
| Whirlpool | Centennial | 50 g | 5 min | 9.5 % |
| Whirlpool | Amarillo | 50 g | 5 min | 8.8 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 13.5 % |
| Dry Hop | Amarillo | 50 g | 3 day(s) | 8.8 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | Gips piwowarski | 5 g | Mash | --- |
| Fining | WHIRLFLOC | 1.25 g | Boil | 15 min |