

# West Coast IPA

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **50**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **13.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **8.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **13.4 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Pilzneński             | 1.6 kg (55.2%) | 81 %  | 4   |
| Grain | Briess - Pale Ale Malt | 1.2 kg (41.4%) | 80 %  | 7   |
| Sugar | Cukier                 | 0.1 kg (3.4%)  | --- % | --- |

## Hops

| Use for | Name                        | Amount | Time     | Alpha acid |
|---------|-----------------------------|--------|----------|------------|
| Boil    | Centennial                  | 10 g   | 60 min   | 7.8 %      |
| Boil    | Zythos                      | 10 g   | 30 min   | 9.2 %      |
| Boil    | Mandarina                   | 10 g   | 30 min   | 7.5 %      |
| Boil    | Centennial/Zythos/Mandarina | 30 g   | 5 min    | 8 %        |
| Dry Hop | Centennial/Zythos/Mandarina | 30 g   | 3 day(s) | 8 %        |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| S-05 | Ale  | Dry  | 6 g    | ---        |

## Extras

| Type   | Name     | Amount | Use for | Time  |
|--------|----------|--------|---------|-------|
| Fining | Whirfloc | 2 g    | Boil    | 5 min |