

## WEST COAST IPA 15 Blg #49

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **77**
- SRM **4.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

### Mash step by step

- Heat up **12.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **77C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński  | 1.5 kg (42.3%) | 80 %  | 4   |
| Grain | Viking Pale Ale malt | 1.5 kg (42.3%) | 80 %  | 5   |
| Grain | Strzegom Pszeniczny  | 0.5 kg (14.1%) | 81 %  | 6   |
| Sugar | Cukier               | 0.05 kg (1.4%) | --- % | --- |

### Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 15 g   | 60 min   | 16.3 %     |
| Boil                | Azacca                 | 15 g   | 60 min   | 13 %       |
| Aroma (end of boil) | Willamette             | 15 g   | 0 min    | 5 %        |
| Aroma (end of boil) | Colum                  | 15 g   | 0 min    | 16.3 %     |
| Dry Hop             | Sabro                  | 30 g   | 4 day(s) | 14.8 %     |

### Yeasts

| Name           | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|------------|
| Danstar BRY-97 | Ale  | Dry  | 11.5 g | LALLEMAND  |