

West Coast IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **68**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **80 min**
- Evaporation rate **12 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **16.9 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **16.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **77C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	3.5 kg (53.8%)	81 %	4
Grain	Weyermann - Pale Ale Malt	2.5 kg (38.5%)	85 %	7
Grain	Pszeniczny	0.5 kg (7.7%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	20 min	13.9 %
Boil	Amarillo	30 g	20 min	9.8 %
Boil	Nugget	30 g	20 min	13.8 %
Aroma (end of boil)	Citra	30 g	1 min	13.9 %
Aroma (end of boil)	Amarillo	30 g	1 min	9.8 %
Aroma (end of boil)	Nugget	30 g	1 min	13.8 %
Dry Hop	Citra	30 g	4 day(s)	13.9 %
Dry Hop	Amarillo	30 g	4 day(s)	9.8 %
Dry Hop	Nugget	30 g	4 day(s)	13.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	---

Notes

- Receptura wg wkpd 2017, zmodyfikowana
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