

# West Coast IPA

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **50**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **66 C**, Time **90 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **15 min** at **76C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (34.8%)	80 %	5
Grain	Viking Pilsner malt	2.8 kg (48.7%)	82 %	4
Grain	Płatki owsiane	0.8 kg (13.9%)	85 %	3
Grain	Carabelge	0.15 kg (2.6%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	55 min	13.5 %
Boil	Mosaic	40 g	10 min	10 %
Boil	Citra	60 g	5 min	12 %
Dry Hop	Citra	30 g	5 day(s)	12 %
Dry Hop	Mosaic	30 g	5 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis