west coast ipa

- Gravity 17.3 BLG
- ABV ---
- IBU **55**
- SRM **5.1**
- Style American IPA

Batch size

- Expected quantity of finished beer 22 liter(s)
- Trub loss 5 %
- Size with trub loss 24.2 liter(s)
- · Boil time 60 min
- Evaporation rate 10 %/h
- Boil size 29 liter(s)

Mash information

- Mash efficiency 75 %
- Liquor-to-grist ratio 3.5 liter(s) / kg
- Mash size 25.6 liter(s)
- Total mash volume 32.9 liter(s)

Steps

- Temp 65 C, Time 60 min
 Temp 78 C, Time 10 min

Mash step by step

- Heat up 25.6 liter(s) of strike water to 71.4C
- Add grains
- Keep mash 60 min at 65C
- Keep mash 10 min at 78C
- Sparge using 10.7 liter(s) of 76C water or to achieve 29 liter(s) of wort

Fermentables

Туре	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (82.2%)	80 %	4
Grain	Weyermann - Carapils	0.5 kg <i>(6.8%)</i>	78 %	4
Grain	Oats, Flaked	0.3 kg (4.1%)	80 %	2
Grain	Pszeniczny	0.5 kg <i>(6.8%)</i>	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	45 min	11.5 %
Boil	lunga	20 g	30 min	11.5 %
Boil	Citra	15 g	15 min	12.5 %
Boil	Citra	15 g	5 min	12.5 %
Boil	Citra	15 g	1 min	12.5 %
Dry Hop	Citra	50 g	4 day(s)	12.5 %

Yeasts

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

Extras

Туре	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	15 min
Water Agent	Gypsum	5 g	Mash	