

# West Coast IPA

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **56**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **9.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **12.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **7.4 liter(s)**
- Total mash volume **9.8 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **7.4 liter(s)** of strike water to **73.5C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **12.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	1 kg (37.7%)	80 %	7
Grain	Pilzneński	1.4 kg (52.8%)	80 %	4
Sugar	Cukier biały	0.25 kg (9.4%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	55 min	13 %
Boil	Mosaic	19.9 g	10 min	10 %
Aroma (end of boil)	Citra	29.84 g	5 min	12 %
Dry Hop	Citra	14.92 g	2 day(s)	12 %
Dry Hop	Mosaic	14.92 g	2 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lutra	Ale	Liquid	49.74 ml	Omega Yeast