

# West Coast IPA

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **80**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	7 kg (100%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	60 g	60 min	12.9 %
Whirlpool	Amarillo	50 g	20 min	8.7 %
Dry Hop	Amarillo	125 g	3 day(s)	8.7 %
Dry Hop	BRU-1	50 g	3 day(s)	15.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	22 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas mlekowy	10 g	Mash	60 min
Water Agent	CaCl2	3 g	Mash	60 min
Fining	Whirlfloc-T	2.5 g	Boil	10 min