

# West Coast ipa

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- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **63**
- SRM **11.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **63 liter(s)**
- Total mash volume **84 liter(s)**

## Steps

- Temp **55 C**, Time **20 min**
- Temp **65 C**, Time **50 min**
- Temp **65 C**, Time **20 min**

## Mash step by step

- Heat up **63 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **20 min** at **65C**
- Keep mash **50 min** at **65C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	18 kg (85.7%)	80 %	7
Grain	Cara Ruby Castle	1 kg (4.8%)	72 %	49
Grain	Strzegom Karmel 150	1 kg (4.8%)	75 %	150
Grain	Monachijski	1 kg (4.8%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	100 g	60 min	12.6 %
Boil	Idaho Gem	50 g	60 min	13.7 %