

# West Coast IPA

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- Gravity **16.1 BLG**
- ABV ---
- IBU **82**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **53 C**, Time **5 min**
- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **5 min** at **53C**
- Keep mash **50 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (73.5%)  | 80 %  | 4   |
| Grain | Strzegom Pale Ale   | 1 kg (14.7%)  | 79 %  | 6   |
| Grain | Pszeniczny          | 0.5 kg (7.4%) | 85 %  | 4   |
| Grain | Płatki owsiane      | 0.3 kg (4.4%) | 85 %  | 3   |

## Hops

| Use for   | Name     | Amount | Time     | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil      | Marynka  | 60 g   | 60 min   | 10 %       |
| Boil      | Chinook  | 30 g   | 30 min   | 13 %       |
| Whirlpool | Cascade  | 50 g   | 0 min    | 6 %        |
| Dry Hop   | Amarillo | 50 g   | 6 day(s) | 9.5 %      |
| Dry Hop   | Citra    | 50 g   | 6 day(s) | 12 %       |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 200 ml | ---        |