

# West Coast IPA

---

- Gravity **15.4 BLG**
- ABV ---
- IBU **77**
- SRM **9.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale    | 5 kg (86.2%)  | 79 %  | 6   |
| Grain | Bestmalz Carmel Pils | 0.4 kg (6.9%) | 75 %  | 5   |
| Grain | Carawheat (GR)       | 0.4 kg (6.9%) | 68 %  | 79  |

## Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil      | Nugget | 50 g   | 55 min   | 13 %       |
| Boil      | Mosaic | 16 g   | 15 min   | 10 %       |
| Whirlpool | Mosaic | 42 g   | 50 min   | 10 %       |
| Dry Hop   | Mosaic | 42 g   | 3 day(s) | 10 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |