

# West Coast IPA

---

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **54**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **38.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **50 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **23.8 liter(s)** of **76C** water or to achieve **38.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (40%)	79 %	6
Grain	Strzegom Pilzneński	4.5 kg (60%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	33 g	65 min	13 %
Aroma (end of boil)	Cascade	35 g	30 min	7.1 %
Aroma (end of boil)	Mosaic	35 g	10 min	10 %
Whirlpool	Cascade	35 g	30 min	6 %
Whirlpool	Mosaic	30 g	30 min	10 %
Dry Hop	Cascade	30 g	10 day(s)	6 %
Dry Hop	Mosaic	35 g	5 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis US-05	Ale	Dry	30 g	---

## Notes

- ZACIERANIE:  
Wodę podgrzać do 54\*  
50\* - przerwa białkowa (opcjonalnie) - 10 minut  
63\* - przerwa scukrzająca (beta amylaza) - 50 minut  
72\* - przerwa scukrzająca (alfa amylaza) - 10 minut  
78\* - mashout - 2 minuty  
*May 31, 2017, 10:13 PM*