

West Coast IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **118**
- SRM **4.6**
- 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 **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4.8 kg (90.6%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (9.4%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 10 g | 60 min | 14.4 % |
| Boil | Simcoe | 25 g | 20 min | 13.2 % |
| Boil | Citra | 25 g | 40 min | 14.2 % |
| Boil | Centennial | 25 g | 20 min | 10.5 % |
| Aroma (end of boil) | Citra | 25 g | 10 min | 12 % |
| Aroma (end of boil) | Simcoe | 25 g | 10 min | 13.2 % |
| Aroma (end of boil) | Simcoe | 25 g | 5 min | 13.2 % |

Yeasts

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