

# West Coast IPA

---

- Gravity **14.5 BLG**
- ABV ---
- IBU **84**
- SRM **6.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (90.9%)	85 %	7
Grain	Weyermann - Carapils	0.5 kg (9.1%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	5 g	60 min	11.7 %
Boil	Mosaic	60 g	15 min	11.7 %
Boil	El Dorado	60 g	15 min	14.2 %
Whirlpool	Mosaic	35 g	30 min	11.7 %
Whirlpool	El Dorado	40 g	30 min	14.2 %
Dry Hop	Mosaic	50 g	3 day(s)	11.7 %

## Yeasts

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

## Notes

- Chmiel na whirlpool po schłodzeniu brzeczki do 75 st C. Na ten czas wstrzymanie chłodzenia.

May 8, 2016, 8:52 PM