

# West Coast IPA by Homebrew Channel

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **72**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **75 C**, Time **1 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **1 min** at **75C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield  | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | Viking Pilsner malt | 3.5 kg (98.6%) | 82 %   | 4   |
| Sugar | Candi Sugar, Clear  | 0.05 kg (1.4%) | 78.3 % | 2   |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | lunga      | 5 g    | 60 min   | 9.4 %      |
| Boil                | Centennial | 5 g    | 45 min   | 10.5 %     |
| Boil                | Cascade    | 10 g   | 30 min   | 8.1 %      |
| Aroma (end of boil) | lunga      | 15 g   | 10 min   | 9.4 %      |
| Aroma (end of boil) | Cascade    | 5 g    | 10 min   | 8.1 %      |
| Aroma (end of boil) | Centennial | 5 g    | 10 min   | 10.5 %     |
| Aroma (end of boil) | Simcoe     | 10 g   | 10 min   | 12.7 %     |
| Whirlpool           | Cascade    | 10 g   | 15 min   | 8.1 %      |
| Whirlpool           | Amarillo   | 15 g   | 15 min   | 9.5 %      |
| Whirlpool           | Simcoe     | 25 g   | 15 min   | 12.7 %     |
| Whirlpool           | Centennial | 5 g    | 15 min   | 10.5 %     |
| Dry Hop             | Centennial | 20 g   | 3 day(s) | 10.5 %     |
| Dry Hop             | Cascade    | 20 g   | 3 day(s) | 8.1 %      |

|         |          |      |          |        |
|---------|----------|------|----------|--------|
| Dry Hop | Amarillo | 20 g | 3 day(s) | 9.5 %  |
| Dry Hop | Simcoe   | 50 g | 3 day(s) | 12.7 % |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |

## Extras

| Type        | Name      | Amount | Use for | Time   |
|-------------|-----------|--------|---------|--------|
| Water Agent | whirlfloc | 1 g    | Boil    | 10 min |

## Notes

- Woda RO modyfikowana:

zacieranie 13L  
gips - 2.6L  
chlorek - 1.3

wystądzanie 7L  
gips 4.5 gr  
chlorek wapnia 2.25 gr

Do gotowania dorzucić ( po przeliczeniu do objętości )  
Epsom - 1.7g/10L  
NaCl - 0.6g/10L  
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