

## West Coast IPA (do poprawienia)

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **50**
- SRM **4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **25 %/h**
- Boil size **15.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Steps

- Temp **65 C**, Time **40 min**

### Mash step by step

- Heat up **9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (100%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	amarillo	25 g	60 min	8.2 %
Boil	Amarillo	10 g	20 min	8.2 %
Boil	Amarillo	10 g	0 min	8.2 %
Dry Hop	Amarillo	30 g	5 day(s)	8.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	fermentis