

West Coast IPA II

- Gravity **15 BLG**
- ABV ---
- IBU **66**
- SRM **6.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

Mash information

- Mash efficiency **55.5 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **13.7 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale | 3.6 kg (92.3%) | 80 % | 6 |
| Grain | Weyermann - Carapils | 0.3 kg (7.7%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------|--------|----------|------------|
| Boil | USA Mosaic | 35 g | 13 min | 11.7 % |
| Boil | USA Amarillo | 35 g | 13 min | 8.6 % |
| Dry Hop | USA Mosaic | 15 g | 5 day(s) | 11.7 % |
| Dry Hop | USA Amarillo | 15 g | 5 day(s) | 8.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| FM52 Amerykański Sen | Ale | Slant | 110 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|----------------|-----|------|-------|
| Fining | Mech irlandzki | 3 g | Boil | 5 min |
|--------|----------------|-----|------|-------|