

# WEST COAST IPA MPPD 2021 18 Blg # 54

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **85**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **33.8 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **26.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (46.1%)	81 %	4
Grain	Weyermann - Pale Ale Malt	2 kg (26.3%)	85 %	7
Grain	Viking Pale Ale malt	1 kg (13.2%)	80 %	5
Grain	Pszeniczny	1 kg (13.2%)	85 %	4
Sugar	Cukier biały	0.1 kg (1.3%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	60 min	8 %
Boil	Mosaic	30 g	45 min	12.5 %
Boil	Amarillo	30 g	45 min	8.5 %
Boil	Cascade	30 g	45 min	8 %
Dry Hop	Amarillo	30 g	5 day(s)	8.5 %
Dry Hop	Cascade	40 g	5 day(s)	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	23 g	---
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### Extras

Type	Name	Amount	Use for	Time
Other	Sól Epsom	3 g	Boil	40 min