

## West Coast IPA v2

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- Gravity **15.3 BLG**
- ABV ---
- IBU **81**
- SRM **5.2**
- 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 **25.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

### Steps

- Temp **66 C**, Time **50 min**
- Temp **75 C**, Time **10 min**

### Mash step by step

- Heat up **19.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Pilzneński          | 3 kg (54.5%)  | 81 %  | 4   |
| Grain | Pale Ale Strzegom   | 2 kg (36.4%)  | 80 %  | 6   |
| Grain | Pszeniczny Strzegom | 0.5 kg (9.1%) | 75 %  | 5   |

### Hops

| Use for   | Name                   | Amount | Time     | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil      | Columbus/Tomahawk/Zeus | 35 g   | 60 min   | 12 %       |
| Boil      | Summit                 | 15 g   | 60 min   | 15.5 %     |
| Boil      | lunga                  | 15 g   | 30 min   | 11 %       |
| Whirlpool | Ahtanum                | 30 g   | 0 min    | 5 %        |
| Dry Hop   | Sorachi Ace            | 40 g   | 3 day(s) | 12 %       |
| Dry Hop   | Mosaic                 | 25 g   | 3 day(s) | 12.1 %     |
| Dry Hop   | Citra                  | 25 g   | 3 day(s) | 12 %       |

### Yeasts

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

### Extras

| Type        | Name            | Amount | Use for | Time |
|-------------|-----------------|--------|---------|------|
| Water Agent | Gips piwowarski | 20 g   | Mash    | ---  |