

# West Coast IPA v2

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **81**
- SRM **3.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **7 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **86 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.2 kg (89.4%)	81 %	4
Sugar	Sacharoza	0.5 kg (10.6%)	100 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	11.5 %
Boil	Simcoe	30 g	30 min	11.5 %
Boil	Mosaic	40 g	15 min	10.4 %
Boil	Centennial	40 g	15 min	8.3 %
Dry Hop	Simcoe	40 g	3 day(s)	11.5 %
Dry Hop	Mosaic	40 g	3 day(s)	10.4 %
Dry Hop	Centennial	40 g	3 day(s)	8.3 %

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	8 g	Mash	---
Water Agent	kwask mlekowy	10 g	Mash	---

## Notes

- hopstand 75C  
40' - 20g simcoe, 20g mosaic, 20g centennial  
ph zacieru - 5.4  
ph wody - 5.1  
*Mar 1, 2018, 6:59 PM*