

# West Coast IPA v3

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- Gravity **14.6 BLG**
- ABV ---
- IBU **75**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **27.7 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 **13.9 liter(s)** of **76C** water or to achieve **27.7 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	20 g	60 min	12 %
Boil	Magnum	10 g	60 min	12 %
Boil	Summit	20 g	60 min	15.5 %
Boil	lunga	10 g	20 min	11 %
Whirlpool	Mandarina Bavaria	20 g	0 min	10 %
Dry Hop	Sorachi Ace	75 g	3 day(s)	12 %
Dry Hop	Citra	35 g	3 day(s)	12 %
Dry Hop	Mosaic	25 g	3 day(s)	12.1 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	10 g	Mash	60 min