

# West Coast Rye IPA v5

---

- Gravity **15.4 BLG**
- ABV ---
- IBU **73**
- SRM **5.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

## Steps

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

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilznieński       | 3.2 kg (55.2%) | 81 %  | 4   |
| Grain | Pale Ale Strzegom | 2.1 kg (36.2%) | 80 %  | 6   |
| Grain | Żytni             | 0.5 kg (8.6%)  | 85 %  | 8   |

## Hops

| Use for   | Name                   | Amount | Time     | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil      | Columbus/Tomahawk/Zeus | 20 g   | 60 min   | 15 %       |
| Boil      | Warrior                | 10 g   | 60 min   | 15.5 %     |
| Boil      | lunga                  | 30 g   | 30 min   | 11 %       |
| Whirlpool | Columbus/Tomahawk/Zeus | 30 g   | 0 min    | 15.5 %     |
| Dry Hop   | Simcoe                 | 50 g   | 3 day(s) | 13 %       |
| 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 | 10 g   | Mash    | ---  |
| Water Agent | Chlorek wapnia  | 10 g   | Mash    | ---  |