

## #04 West Coast Ipa

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **64**
- SRM **4.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **8 %/h**
- Boil size **24.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.2 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **3 min**

### Mash step by step

- Heat up **18.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **3 min** at **78C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.6 kg (59.5%)	80 %	5
Grain	Strzegom Pilzneński	1.5 kg (24.8%)	80 %	4
Grain	Cara-Pils/Dextrine	0.45 kg (7.4%)	72 %	4
Grain	Płatki pszeniczne błyskawiczne	0.5 kg (8.3%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Jarrylo	25 g	60 min	11 %
stary chmiel, ale dobrze przechowywany - Alfa kwasy szacowane około 10-12 %				
Boil	Citra	20 g	15 min	13.1 %
świeży chmiel - 2019				
Boil	Simcoe	20 g	15 min	14.2 %
świeży chmiel - 2019				
Whirlpool	Citra	30 g	6 min	13.1 %
Hop stand 80-70 C na 20 minut (powinno dać dodatkowe 5 IBU)				
Whirlpool	Simcoe	30 g	6 min	14.2 %
Hop stand 80-70 C na 20 minut (powinno dać dodatkowe 5 IBU)				

Dry Hop	Citra	50 g	3 day(s)	13.1 %
Dry Hop	Simcoe	50 g	3 day(s)	14.2 %
Dry Hop	Mosaic	50 g	3 day(s)	12.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	Fermentis