

## #152 west coast ipa

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **56**
- SRM **3.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **15 %**
- Size with trub loss **24.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **26.6 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **20.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **30.1 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 5.9 kg (95.2%) | 80.5 % | 2   |
| Sugar | Brown Sugar, Light   | 0.3 kg (4.8%)  | 100 %  | 16  |

### Hops

| Use for | Name          | Amount | Time     | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil    | lunga         | 50 g   | 40 min   | 11 %       |
| Boil    | Sabro         | 50 g   | 5 min    | 15 %       |
| Dry Hop | Simcoe        | 50 g   | 5 day(s) | 13.2 %     |
| Dry Hop | Amarillo cryo | 50 g   | 5 day(s) | 20 %       |
| Dry Hop | Simcoe cryo   | 25 g   | 5 day(s) | 20 %       |

### Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale  | Slant | 200 ml | ---        |

### Notes

- Piwo na Warszawski KPD  
Aug 24, 2023, 7:37 AM