

#19 West coast IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **58**
- SRM **4.4**
- 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 **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **27.5 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21.1 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.4 kg (68.8%)	80 %	4
Grain	Viking Pale Ale malt	2 kg (31.3%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	5 g	60 min	15 %
Boil	Enigma (AUS)	5 g	60 min	17.2 %
Boil	Galaxy	10 g	30 min	15 %
Boil	Enigma (AUS)	10 g	30 min	17.2 %
Boil	Galaxy	15 g	10 min	15 %
Boil	Enigma (AUS)	15 g	10 min	17.2 %
Dry Hop	Galaxy	60 g	3 day(s)	15 %
Dry Hop	Enigma (AUS)	60 g	3 day(s)	17.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's