

# Imperial West Coast IPA

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **107**
- SRM **5.5**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **12.5 %/h**
- Boil size **33.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **32.2 liter(s)**

## Steps

- Temp **65 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **23.3 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **33.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bestmalz - Bestt Pale Ale	7 kg (76.9%)	80.5 %	6
Grain	Płatki owsiane	0.7 kg (7.7%)	85 %	3
Grain	Bestmalz - Caramel Pils	0.4 kg (4.4%)	75 %	5
Grain	Bestmalz - Pszeniczny	0.4 kg (4.4%)	82 %	5
Grain	Acid Malt	0.35 kg (3.8%)	58.7 %	6
Sugar	Cane (Beet) Sugar	0.15 kg (1.6%)	100 %	0
Grain	Płatki pszeniczne	0.1 kg (1.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	100 g	60 min	12.9 %
Boil	Citra	20 g	10 min	12.9 %
Boil	Strata	20 g	10 min	13.6 %
Boil	Mosaic	20 g	10 min	12.3 %
Boil	Motueka	10 g	10 min	8 %
Whirlpool	Citra	20 g	0 min	12.9 %

Whirlpool	Strata	20 g	0 min	13.6 %
Whirlpool	Mosaic	20 g	0 min	12.3 %
Whirlpool	Motueka	10 g	0 min	8 %
Dry Hop	Citra	60 g	3 day(s)	12.9 %
Dry Hop	Strata	60 g	3 day(s)	13.6 %
Dry Hop	Mosaic	60 g	3 day(s)	12.3 %
Dry Hop	Motueka	30 g	3 day(s)	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis US-05	Ale	Dry	23 g	---