

## Session West Coast IPA

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **50**
- SRM **4.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **80 min**
- Evaporation rate **13 %/h**
- Boil size **26 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.3 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **15.1 liter(s)** of strike water to **73.9C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (38.5%)	80 %	5
Grain	Strzegom Pilzneński	3 kg (57.7%)	80 %	4
Grain	Strzegom Monachijski typ I	0.2 kg (3.8%)	79 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12 %
Boil	Amarillo	10 g	15 min	9.5 %
Boil	Cascade	15 g	10 min	6 %
Whirlpool	Mosaic	10 g	20 min	10 %
Whirlpool	Cascade	35 g	20 min	6 %
Whirlpool	Amarillo	15 g	20 min	9.5 %
Dry Hop	Citra	25 g	4 day(s)	12 %
Dry Hop	Cascade	25 g	4 day(s)	6 %
Dry Hop	Amarillo	25 g	4 day(s)	9.5 %
Dry Hop	Cascade	15 g	2 day(s)	6 %
Dry Hop	Mosaic	15 g	2 day(s)	10 %

## Yeasts

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