

# West Coast Forest IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **67**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **21 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **78C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **21 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (78.4%)	80 %	5
Grain	Pszeniczny	0.5 kg (9.8%)	85 %	4
Grain	Płatki owsiane	0.5 kg (9.8%)	60 %	3
Grain	Abbey Malt Weyermann	0.1 kg (2%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Whirlpool	Chinook	25 g	20 min	12 %
Dry Hop	Simcoe	50 g	5 day(s)	12.6 %
Dry Hop	Chinook	25 g	4 day(s)	13 %
Dry Hop	Mosaic	50 g	3 day(s)	12 %

## Extras

Type	Name	Amount	Use for	Time
Other	pepy świerku	250 g	Boil	10 min
Other	pepy sosny	150 g	Boil	7 min