

West Coast IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **75**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **13.8 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **67 C**, Time **30 min**

Mash step by step

- Heat up **10.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **67C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (43.4%)	81 %	4
Grain	Viking Pale Ale malt	0.97 kg (28%)	80 %	5
Grain	Monachijski	0.43 kg (12.4%)	80 %	16
Grain	Pszeniczny	0.46 kg (13.3%)	85 %	4
Grain	Weyermann - Carapils	0.1 kg (2.9%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	7.1 %
Whirlpool	Simcoe	30 g	15 min	13.2 %
Dry Hop	Cascade	40 g	3 day(s)	6 %
Dry Hop	Mosaic	20 g	3 day(s)	10 %
Dry Hop	Rakau (NZ)	10 g	3 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM50 Kłosy Kansas	Wheat	Liquid	500 ml	Fermentum Mobile