

# West Coast IPA

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **103**
- SRM **5.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.7 liter(s) / kg**
- Mash size **22.6 liter(s)**
- Total mash volume **27.4 liter(s)**

## Steps

- Temp **64 C**, Time **75 min**
- Temp **77 C**, Time **15 min**

## Mash step by step

- Heat up **22.6 liter(s)** of strike water to **68.7C**
- Add grains
- Keep mash **75 min** at **64C**
- Keep mash **15 min** at **77C**
- Sparge using **1.2 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg (93.8%)	79 %	6
Grain	caramel pils	0.3 kg (6.3%)	75 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	35 g	60 min	15.5 %
Whirlpool	Sabro	40 g	20 min	15 %
Whirlpool	Citra	20 g	20 min	12 %
Dry Hop	Sabro	60 g	3 day(s)	15 %
Dry Hop	Citra	30 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP519 Stranda Kveik	Ale	Liquid	100 ml	White Labs