

# West Coast IPA

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **67**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **7 %**
- Size with trub loss **28 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **68 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **45 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **33.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.5 kg (41%)	80 %	7
Grain	Pilzneński	3.6 kg (59%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Chinook	14 g	5 min	13 %
Boil	Mosaic	35 g	50 min	10 %
Boil	Citra	35 g	55 min	12 %
Dry Hop	Citra	40 g	7 day(s)	12 %
Dry Hop	Mosaic	40 g	7 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fm55	Ale	Liquid	70 ml	fm