

# West coast IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **40**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **38.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **46.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.4 liter(s)**
- Total mash volume **43.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **32.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **75C**
- Sparge using **24.6 liter(s)** of **76C** water or to achieve **46.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (55.6%)	80 %	4
Grain	Pszeniczny	1 kg (9.3%)	85 %	4
Grain	Viking Pale Ale malt	3.5 kg (32.4%)	80 %	5
Grain	Żytni	0.3 kg (2.8%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	26 g	20 min	12 %
Boil	Amarillo	26 g	20 min	9.5 %
Boil	Simcoe	26 g	20 min	13.2 %
Boil	Citra	26 g	5 min	12 %
Boil	Amarillo	26 g	5 min	9.5 %
Boil	Simcoe	26 g	5 min	13.2 %
Aroma (end of boil)	Citra	26 g	0 min	12 %
Aroma (end of boil)	Amarillo	26 g	0 min	9.5 %
Aroma (end of boil)	Simcoe	26 g	0 min	13.2 %
Whirlpool	Citra	26 g	0 min	12 %

Whirlpool	Amarillo	26 g	0 min	9.5 %
Whirlpool	Simcoe	26 g	0 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis