

West Coast IPA

- Gravity **15.4 BLG**
- ABV ---
- IBU **73**
- SRM **8.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|---------------|-------|-----|
| Grain | Weyermann - Pilsneński | 1 kg (16.1%) | 85 % | 7 |
| Grain | Płatki owsiane | 0.2 kg (3.2%) | 70 % | 4 |
| Grain | Viking - wędzony gruszą | 5 kg (80.6%) | 82 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Mosaic | 20 g | 60 min | 12 % |
| Boil | Mosaic | 10 g | 30 min | 12 % |
| Boil | Mosaic | 10 g | 5 min | 12 % |
| Boil | Topaz | 20 g | 60 min | 12 % |
| Boil | Topaz | 10 g | 30 min | 12 % |
| Boil | Topaz | 10 g | 5 min | 12 % |
| Dry Hop | Mosaic | 50 g | 7 day(s) | 12 % |
| Dry Hop | Topaz | 50 g | 7 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------------|-------------|-------------|---------------|-------------------|
| Mangrove Jack's M44 US West Coast | Ale | Dry | 10 g | Mangrove Jack's |