

West Coast IPA #2

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **63**
- SRM **5.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (85.7%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 0.5 kg (7.1%) | 83 % | 5 |
| Grain | Weyermann - Carapils | 0.5 kg (7.1%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Citra | 20 g | 20 min | 12.9 % |
| Boil | Amarillo | 20 g | 20 min | 9 % |
| Boil | Simcoe | 20 g | 20 min | 13.3 % |
| Boil | Citra | 15 g | 5 min | 12.9 % |
| Boil | Amarillo | 15 g | 5 min | 9 % |
| Boil | Simcoe | 15 g | 5 min | 13.3 % |
| Aroma (end of boil) | Citra | 15 g | 1 min | 12.9 % |
| Aroma (end of boil) | Amarillo | 15 g | 1 min | 9 % |
| Aroma (end of boil) | Simcoe | 15 g | 1 min | 13.3 % |
| Whirlpool | Citra | 15 g | 15 min | 12.9 % |
| Whirlpool | Amarillo | 15 g | 15 min | 9 % |

| | | | | |
|-----------|----------|------|----------|--------|
| Whirlpool | Simcoe | 15 g | 15 min | 13.3 % |
| Dry Hop | Citra | 30 g | 5 day(s) | 12.9 % |
| Dry Hop | Amarillo | 30 g | 5 day(s) | 9 % |
| Dry Hop | Simcoe | 30 g | 5 day(s) | 13.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|--------|---------|------------|
| WLP090 - San Diego Super Yeast | Ale | Liquid | 1000 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 5 g | Boil | 15 min |