

# West Coast IPA -2019.pl

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **58**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **44 liter(s)**
- Trub loss **5 %**
- Size with trub loss **48 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **56.6 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **27.9 liter(s)**
- Total mash volume **38.7 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **27.9 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **39.5 liter(s)** of **76C** water or to achieve **56.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	7 kg (65.1%)	88 %	4
Grain	Briess - Pale Ale Malt	3.5 kg (32.6%)	88 %	7
Grain	Pszeniczny	0.25 kg (2.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	13 g	55 min	13 %
Boil	Mosaic	40 g	55 min	10 %
Boil	Citra	20 g	25 min	12 %
Boil	Mosaic	30 g	15 min	10 %
Boil	Mosaic	50 g	15 min	10 %
Boil	Citra	50 g	5 min	12 %
Boil	Mosaic	30 g	5 min	10 %
Dry Hop	Citra	38 g	5 day(s)	12 %
Dry Hop	Mosaic	40 g	5 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11.5 g	Fermentis
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