

# West Coast IPA 2022 by Dawid Postoj

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **55**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (96.2%)	82 %	4
Grain	Bestmalz Carmel Pils	0.2 kg (3.8%)	75 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial CP	15 g	60 min	10.7 %
Boil	Simcoe PP	15 g	60 min	10.7 %
Whirlpool	Centennial CP	30 g	15 min	10.7 %
Whirlpool	Simcoe PP	30 g	15 min	10.7 %
Dry Hop	Simcoe PP	30 g	3 day(s)	10.7 %
Dry Hop	Cascade	50 g	3 day(s)	8.1 %
Dry Hop	Citra CP	50 g	3 day(s)	12.6 %
Dry Hop	Centennial CP	25 g	3 day(s)	10.7 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	1 g	Boil	10 min

## Notes

- Woda RO:kran modyfikowana kwasem mlekowym  
zacieranie 18L - 3ml kwasu  
Wysładzanie 8.5 - 4ml kwasu  
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