

# West Coast IPA

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **54**
- SRM **6.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **0 %**
- Size with trub loss **9 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **10.7 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.9 liter(s)**
- Total mash volume **9.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **6.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **75C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **10.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.5 kg (21.7%)	80 %	5
Grain	Viking Munich Malt	1 kg (43.5%)	78 %	18
Grain	Weyermann - Carapils	0.8 kg (34.8%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	30 min	12 %
Boil	Citra	20 g	5 min	12 %
Whirlpool	Citra	20 g	1 min	12 %
Dry Hop	Citra	40 g	4 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Amerykański sen	Ale	Liquid	1 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	2.5 g	Mash	60 min

Fining	Mech irlandzki	2.5 g	Boil	30 min
Other	Cynk	0.025 g	Boil	30 min
Other	Płatki drożdżowe	1 g	Boil	30 min