

# West Coast IPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **62**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **67 C**, Time **50 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **21.2 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt  | 4.4 kg (74.6%) | 85 %  | 6   |
| Grain | Weyermann pszeniczny jasny | 0.5 kg (8.5%)  | 80 %  | 4   |
| Grain | Strzegom Wiedeński         | 1 kg (16.9%)   | 79 %  | 10  |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Dry Hop             | Cascade | 50 g   | 4 day(s) | 5.3 %      |
| Dry Hop             | Mosaic  | 50 g   | 4 day(s) | 12.1 %     |
| Boil                | Marynka | 60 g   | 60 min   | 10 %       |
| Boil                | Marynka | 30 g   | 20 min   | 10 %       |
| Aroma (end of boil) | Cascade | 30 g   | 0 min    | 5.3 %      |

## Yeasts

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

## Extras

| Type        | Name            | Amount | Use for | Time |
|-------------|-----------------|--------|---------|------|
| Water Agent | Gips piwowarski | 22 g   | Mash    | ---  |