

West Coast IPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **56**
- SRM **3.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **18.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Pilzneński Weyermann | 3.5 kg (79.5%) | 80.5 % | 2.5 |
| Grain | Płatki ryżowe | 0.5 kg (11.4%) | --- % | 3 |
| Sugar | cukier | 0.4 kg (9.1%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | Simcoe | 6 g | 50 min | 13.2 % |
| Boil | Idaho 7 | 6 g | 50 min | 12.7 % |
| Aroma (end of boil) | Falconer's Flight | 10 g | 15 min | 10.5 % |
| Aroma (end of boil) | Idaho 7 | 10 g | 15 min | 12.7 % |
| Aroma (end of boil) | Simcoe | 10 g | 15 min | 13.2 % |
| Whirlpool | Simcoe | 10 g | 20 min | 13.2 % |
| Whirlpool | Falconer's Flight | 10 g | 20 min | 10.5 % |
| Whirlpool | Idaho 7 | 10 g | 20 min | 12.7 % |
| Dry Hop | Simcoe | 24 g | 3 day(s) | 13.2 % |
| Dry Hop | Idaho 7 | 24 g | 3 day(s) | 12.7 % |
| Dry Hop | Falconer's Flight | 30 g | 3 day(s) | 10.5 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | Gips piwowarski | 5 g | Mash | 60 min |