

# West coast IPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **54**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **23.1 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (90.9%)	81 %	4
Grain	Chit Malt	0.3 kg (4.5%)	50 %	2
Grain	Bestmalz Carmel Pils	0.3 kg (4.5%)	75 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	60 min	13.2 %
Boil	Simcoe	20 g	20 min	13.2 %
Boil	Mosaic	20 g	5 min	10 %
Boil	Cascade	20 g	5 min	6 %
Whirlpool	Mosaic	30 g	20 min	10 %
Whirlpool	Cascade	30 g	20 min	6 %
Dry Hop	Cascade	50 g	4 day(s)	6 %
Dry Hop	Mosaic	50 g	4 day(s)	10 %

## Yeasts

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