

# West Coast IPA

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **68**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5.9 kg (100%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Flex	12 g	60 min	60 %
Dry Hop	Riwaka CP	200 g	2 day(s)	3.3 %
Dry Hop	Mosaic CP	50 g	2 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lutra	Ale	Slant	50 ml	---

## Notes

- Woda RO:kran 1:1  
zacieranie 22.5L -> kwas mlekowy 2.5 ml  
wysładzanie 9.8L -> kwas mlekowy 2ml  
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