

# West coast ipa

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **69**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- 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 **70 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (60.6%)	81 %	3
Grain	Viking Pale Ale malt	1.4 kg (21.2%)	80 %	5
Grain	Weyermann - Carapils	0.5 kg (7.6%)	78 %	4
Sugar	cukier biały	0.7 kg (10.6%)	100 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	15.3 %
Boil	Columbus/Tomahawk/Zeus	45 g	10 min	15.3 %
Whirlpool	Centennial	20 g	100 min	10.5 %
Dry Hop	Citra	10 g	3 day(s)	12 %
Dry Hop	Centennial	15 g	3 day(s)	10.5 %
Dry Hop	Amarillo	25 g	3 day(s)	9.5 %
Dry Hop	Cascade	15 g	3 day(s)	6 %
Dry Hop	Columbus/Tomahawk/Zeus	15 g	3 day(s)	15.5 %
Dry Hop	Mosaic	15 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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US-05	Ale	Dry	11 g	---
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