

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 |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------|-----|-----|------|-----|
| US-05 | Ale | Dry | 11 g | --- |
|-------|-----|-----|------|-----|