

West Coast IPA 3.0

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **45**
- SRM **3.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **12.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.4 liter(s)**

Steps

- Temp **65 C**, Time **90 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **14.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.6 kg (94.5%)	81 %	4
Grain	Rice, Flaked	0.15 kg (5.5%)	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe 2019	7.5 g	60 min	13.5 %
Boil	Simcoe	10 g	30 min	12.6 %
Boil	Simcoe	10 g	10 min	12.6 %
Whirlpool	Simcoe	30 g	0 min	12.6 %
Whirlpool	Centennial	30 g	0 min	8.9 %
Dry Hop	Amarillo	50 g	2 day(s)	8.9 %
Dry Hop	Centennial	50 g	2 day(s)	8.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1056 American Ale	Ale	Slant	150 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Water Agent	Pożywka	1 g	Boil	10 min
Fining	Whirlfloc	0.5 g	Boil	5 min