

## West Coast IPA 4

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **59**
- SRM **7.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **55 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **49.4 liter(s)**
- Total mash volume **63.5 liter(s)**

### Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **49.4 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **28 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (39%)	80 %	5
Grain	Oats, Flaked	0.6 kg (4.3%)	80 %	2
Grain	płatki jęczmienne	0.5 kg (3.5%)	60 %	4
Grain	Weyermann pszeniczny ciemny	1 kg (7.1%)	80 %	18
Grain	Weyermann pszeniczny jasny	1 kg (7.1%)	80 %	6
Grain	Karmelowy Czerwony	1.5 kg (10.6%)	75 %	59
Grain	Weyermann - Carapils	2.5 kg (17.7%)	78 %	4
Grain	Strzegom Pilzneński	1.5 kg (10.6%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	120 g	60 min	10 %
Boil	X09326	30 g	30 min	4.8 %
Boil	X09326	50 g	10 min	4.8 %
Aroma (end of boil)	X09326	50 g	0 min	4.8 %

Dry Hop	X09326	100 g	6 day(s)	4.8 %
Dry Hop	X09326	100 g	3 day(s)	4.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lida	Ale	Dry	3 g	---
Hot Head	Ale	Dry	3 g	---
Oslo	Ale	Dry	3 g	---
Jovaru	Ale	Dry	3 g	---