

# West Coast IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **58**
- SRM **9.2**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **21.3 liter(s)**

## Steps

- Temp **64 C**, Time **55 min**
- Temp **72 C**, Time **5 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.6 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **55 min** at **64C**
- Keep mash **5 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC  |
|-------|----------------------|----------------|-------|------|
| Grain | Viking Pilsner malt  | 3.2 kg (67.7%) | 82 %  | 5    |
| Grain | Viking Pale Ale malt | 1.5 kg (31.7%) | 80 %  | 7    |
| Grain | Strzegom Barwiący    | 0.03 kg (0.6%) | 68 %  | 1500 |

## Hops

| Use for                                    | Name    | Amount | Time   | Alpha acid |
|--|---------|--------|--------|------------|
| Boil                                       | Equinox | 10 g   | 20 min | 14.5 %     |
| Boil                                       | Simcoe  | 20 g   | 20 min | 13.3 %     |
| Boil                                       | Equinox | 15 g   | 5 min  | 14.5 %     |
| Boil                                       | Simcoe  | 20 g   | 5 min  | 13.3 %     |
| Aroma (end of boil)                        | Equinox | 15 g   | 5 min  | 14.5 %     |
| Aroma (end of boil)                        | Simcoe  | 15 g   | 5 min  | 13.3 %     |
| Whirlpool                                  | Equinox | 20 g   | 0 min  | 14.5 %     |
| dodajemy gdy temp. < 80 stopni<br>20 minut |         |        |        |            |
| Whirlpool                                  | Simcoe  | 20 g   | 0 min  | 13.3 %     |
| dodajemy gdy temp. < 80 stopni<br>20 minut |         |        |        |            |

|         |         |      |          |        |
|---------|---------|------|----------|--------|
| Dry Hop | Equinox | 30 g | 4 day(s) | 14.5 % |
| Dry Hop | Simcoe  | 30 g | 4 day(s) | 13.3 % |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | ---        |

### Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 5 g    | Boil    | 10 min |