

# West Coast IPA

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- Gravity **16.4 BLG**
- ABV ---
- IBU **64**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **16.4 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **64 C**, Time **90 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - 6 Row Brewers Malt	6 kg (92.3%)	78 %	4
Grain	Pszeniczny	0.5 kg (7.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Aroma (end of boil)	Citra	30 g	15 min	12 %
Aroma (end of boil)	Citra	30 g	10 min	12 %
Aroma (end of boil)	Citra	30 g	5 min	12 %
Whirlpool	Citra	60 g	0 min	12 %
Whirlpool	Chinook	30 g	0 min	13 %
Dry Hop	Citra	10 g	5 day(s)	12 %
Dry Hop	Citra	10 g	4 day(s)	12 %
Dry Hop	Citra	10 g	3 day(s)	12 %
Dry Hop	Citra	10 g	2 day(s)	12 %
Dry Hop	Citra	10 g	1 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Us-05	Ale	Dry	11.5 g	---