

# WEST COAST IPA

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **70**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **2 %**
- Size with trub loss **22.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **23.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **76C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (64.1%)	79 %	6
Grain	Płatki pszeniczne	1.2 kg (15.4%)	85 %	3
Grain	Weyermann - Carapils	1 kg (12.8%)	78 %	4
Grain	Płatki owsiane	0.6 kg (7.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	40 g	15 min	13.1 %
Boil	Citra	40 g	15 min	12 %
Boil	Mosaic	35 g	15 min	10 %
Boil	Equinox	20 g	5 min	13.1 %
Boil	Citra	20 g	5 min	12 %
Boil	Mosaic	10 g	5 min	10 %
Aroma (end of boil)	Equinox	20 g	0 min	13.1 %
Aroma (end of boil)	Citra	20 g	0 min	12 %
Aroma (end of boil)	Mosaic	20 g	0 min	10 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
US-05	Ale	Slant	200 ml	---