

West Coast IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **60**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **75C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Pale Ale Strzegom | 4 kg (61.5%) | 80 % | 6 |
| Grain | Pilzneński | 2 kg (30.8%) | 81 % | 4 |
| Grain | Pszeniczny Strzegom | 0.5 kg (7.7%) | 75 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 30 g | 60 min | 12 % |
| Boil | Summit | 30 g | 5 min | 17 % |
| Boil | Citra | 30 g | 3 min | 12 % |
| Whirlpool | Equinox | 20 g | 15 min | 13.1 % |
| Whirlpool | Citra | 30 g | 15 min | 12 % |
| Dry Hop | Amarillo | 100 g | 3 day(s) | 9.5 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11 g | Fermentis |