

# West Coast IPA

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- 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