

west coast ipa homebrewing

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **63**
- SRM **5**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **4 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (54.8%) | 80 % | 5 |
| Grain | Strzegom Pilzneński | 1.4 kg (38.4%) | 80 % | 4 |
| Grain | Pszeniczny | 0.25 kg (6.8%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 15 g | 60 min | 15.5 % |
| Aroma (end of boil) | Chinook | 15 g | 1 min | 13 % |
| Whirlpool | Simcoe | 25 g | 20 min | 13.2 % |
| Dry Hop | Simcoe | 25 g | 3 day(s) | 13.2 % |
| Dry Hop | Cascade | 25 g | 3 day(s) | 6 % |
| Dry Hop | Mosaic | 25 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Fermentis |