

West Coast IPA I

- Gravity **15 BLG**
- ABV ---
- IBU **65**
- SRM **6.3**
- Style **American IPA**

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 **10 %/h**
- Boil size **15.4 liter(s)**

Mash information

- Mash efficiency **55.5 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **13.7 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale	3.6 kg (92.3%)	80 %	6
Grain	Weyermann - Carapils	0.3 kg (7.7%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	USA Mosaic	15 g	60 min	11.7 %
Boil	USA Amarillo	15 g	30 min	8.6 %
Boil	USA Amarillo	20 g	5 min	8.6 %
Aroma (end of boil)	USA Mosaic	20 g	0 min	11.7 %
Dry Hop	USA Mosaic	15 g	5 day(s)	11.7 %
Dry Hop	USA Amarillo	15 g	5 day(s)	8.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	110 ml	---

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	3 g	Boil	5 min