

# West Coast IPA III

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- Gravity **15 BLG**
- ABV ---
- IBU **71**
- SRM **5.6**
- 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 **16 liter(s)**

## Mash information

- Mash efficiency **65.5 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **14.9 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **11.6 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **0 min** at **78C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **16 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale | 3.1 kg (93.9%) | 80 %  | 6   |
| Grain | Weyermann - Carapils | 0.2 kg (6.1%)  | 78 %  | 4   |

## Hops

| Use for | Name         | Amount | Time     | Alpha acid |
|---------|--------------|--------|----------|------------|
| Boil    | USA Chinook  | 30 g   | 15 min   | 12.8 %     |
| Boil    | USA Amarillo | 35 g   | 15 min   | 8.6 %      |
| Dry Hop | USA Chinook  | 20 g   | 3 day(s) | 12.8 %     |
| Dry Hop | USA Amarillo | 15 g   | 3 day(s) | 8.6 %      |

## Yeasts

| Name                     | Type | Form  | Amount | Laboratory |
|--------------------------|------|-------|--------|------------|
| FM52 Amerykański Sen III | Ale  | Slant | 80 ml  | ---        |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 3 g    | Boil    | 15 min |