

# 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