

# West Coast IPA MC

- Gravity **15.4 BLG**
- ABV ---
- IBU **74**
- SRM **6.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss --- %
- Size with trub loss --- **liter(s)**
- Boil time **60 min**
- Evaporation rate --- %/h
- Boil size --- **liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio --- **liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **67 C**, Time **50 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **-10.4 liter(s)** of **76C** water

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Strzegom	4 kg	80 %	6
Grain	Pszeniczny Strzegom	0.6 kg	75 %	5
Grain	Wiedeński Strzegom	1 kg	80 %	12

## Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Cascade	50 g	4 day(s)	5.3 %
Dry Hop	Mosaic	50 g	4 day(s)	12.1 %
Boil	lunga	60 g	60 min	11 %
Boil	lunga	20 g	20 min	11 %
Aroma (end of boil)	Cascade	20 g	0 min	5.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	20.13 g	Mash	---