

# West Coast IPA v2

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **89**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **16.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **11.1 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **16.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.1 kg (92.5%)	80 %	4
Grain	Strzegom pszeniczny	0.2 kg (6%)	81 %	6
Grain	Carahell	0.05 kg (1.5%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Boil	Mosaic	10 g	30 min	10 %
Boil	Simcoe	10 g	30 min	13 %
Boil	Mosaic	10 g	15 min	10 %
Boil	Simcoe	10 g	15 min	13 %
Aroma (end of boil)	Cascade	20 g	0 min	6 %
Dry Hop	Mosaic	10 g	5 day(s)	11.8 %
Dry Hop	Simcoe	10 g	5 day(s)	13.2 %
Dry Hop	Cascade	10 g	5 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	5 g	Fermentis
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### Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	2 g	Boil	60 min