

# West Coast IPA v2

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **24**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **10 %**
- Size with trub loss **55.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **69.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **48 liter(s)**
- Total mash volume **61.7 liter(s)**

## Steps

- Temp **66 C**, Time **50 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **48 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **35.3 liter(s)** of **76C** water or to achieve **69.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	10.5 kg (76.6%)	81 %	4
Grain	Monachijski	1 kg (7.3%)	80 %	16
Grain	Pszeniczny Strzegom	1.4 kg (10.2%)	75 %	5
Grain	Oats, Flaked	0.8 kg (5.8%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	60 g	3 min	8.7 %
Boil	Mosaic	60 g	15 min	12.1 %
Whirlpool	mosaic	40 g	15 min	12.1 %
Whirlpool	Amarillo	40 g	10 min	8.7 %

## Yeasts

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