

# West Coast IPA v4 (oak aged)

- Gravity **14.6 BLG**
- ABV ---
- IBU **69**
- SRM **5.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2 kg (36.4%)	81 %	4
Grain	Pale Ale Strzegom	2 kg (36.4%)	80 %	6
Grain	Strzegom Wiedeński	1 kg (18.2%)	79 %	10
Grain	Pszeniczny Strzegom	0.5 kg (9.1%)	75 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	12.5 %
Boil	Chinook	15 g	60 min	11.7 %
Boil	lunga	20 g	20 min	11 %
Whirlpool	Athanaum	20 g	0 min	5 %
Dry Hop	Simcoe	40 g	3 day(s)	13 %
Dry Hop	Cascade	40 g	3 day(s)	6 %
Dry Hop	Mosaic	20 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M42 NEW WORLD STRONG ALE	Ale	Dry	11 g	---
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### Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	20 g	Mash	60 min
Flavor	Płatki dębowe Whiskey	20 g	Secondary	20 day(s)