

# West Coast Tea IPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **73**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **28.6 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **66 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **22.2 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **66C**
- Keep mash **1 min** at **76C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.35 kg (68.5%)	80 %	5
Grain	Viking Pilsner malt	1 kg (15.7%)	82 %	4
Grain	Viking Vienna Malt	1 kg (15.7%)	79 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Wai-iti	70 g	40 min	4.1 %
Boil	Rakau (NZ)	20 g	40 min	9.5 %
Boil	Nelson Sauvignon	50 g	20 min	11 %
Boil	Wai-iti	30 g	10 min	4.1 %
Dry Hop	Citra	100 g	3 day(s)	12 %
Dry Hop	Galaxy	100 g	3 day(s)	15 %
Dry Hop	Rakau (NZ)	30 g	3 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	20 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	płatki owsiane	500 g	Mash	90 min
Herb	herbata Earl Gray	50 g	Boil	2 min
Herb	herbata Earl Gray	50 g	Secondary	2 day(s)