

West Coast IPA 2023

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **64**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **10 %**
- Size with trub loss **57.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **66 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **47.2 liter(s)**
- Total mash volume **59 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **47.2 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **30.6 liter(s)** of **76C** water or to achieve **66 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 5 kg (42.4%) | 80 % | 5 |
| Grain | Oats, Flaked | 1 kg (8.5%) | 80 % | 2 |
| Grain | Strzegom Pilzneński | 1.5 kg (12.7%) | 80 % | 4 |
| Grain | Weyermann - Carapils | 1.3 kg (11%) | 78 % | 4 |
| Grain | Weyermann pszeniczny jasny | 0.5 kg (4.2%) | 80 % | 6 |
| Grain | Rye, Flaked | 1 kg (8.5%) | 78.3 % | 4 |
| Grain | Weyermann pszeniczny ciemny | 0.5 kg (4.2%) | 80 % | 18 |
| Grain | płatki jęczmienne | 1 kg (8.5%) | 60 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Marynka | 90 g | 60 min | 10 % |
| Boil | Marynka | 90 g | 20 min | 10 % |
| Aroma (end of boil) | X09326 | 120 g | 0 min | 4.8 % |
| Dry Hop | X09326 | 150 g | 3 day(s) | 4.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|-------------|-------------|---------------|-------------------|
| FM53 Voss kveik | Ale | Dry | 3 g | Fermentum Mobile |
| #23 Otterdal | Ale | Dry | 3 g | --- |
| #35 Wollsaeter | Ale | Dry | 3 g | --- |
| Lutra OYL-071 | Ale | Dry | 3 g | Omega |