

## West Coast IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **59**
- SRM **4.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **19.6 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (71.4%)	82 %	4
Grain	Weyermann - Pale Ale Malt	1.6 kg (28.6%)	85 %	7

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	30 min	12.6 %
Aroma (end of boil)	Centennial	20 g	15 min	10.5 %
Aroma (end of boil)	Amarillo	20 g	15 min	9.8 %
Aroma (end of boil)	Centennial	20 g	5 min	10.5 %
Aroma (end of boil)	Amarillo	20 g	5 min	9.8 %
Whirlpool	Ahtanum	20 g	20 min	3.6 %
Whirlpool	Citra	20 g	20 min	13.1 %
Dry Hop	Amarillo	40 g	5 day(s)	9.8 %
Dry Hop	Ahtanum	40 g	5 day(s)	3.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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FM52 Amerykański Sen	Ale	Slant	150 ml	Fermentum Mobile
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### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	10 g	Boil	15 min